

STARTERS

Hummus <i>lemon, cumin, tahini, tomato, sumac, baked to order flatbread</i> 🌿	8
Sugar Snap Peas <i>locally grown sugar snap peas, wok tossed with ginger-garlic sauce, red pepper, sesame seeds</i> 🌿	8
Falafel Bites <i>chickpea croquettes, cucumber salad, pickled shallots, curry yogurt</i>	8
“Pickle” Plate <i>escabeche of salmon and local organic vegetables, pickled garlic cream, corn dust</i>	12
Sweet Potato Croquettes <i>tempura sweet potato, spices, citrus crema</i>	10
Roasted Local Goat Cheese <i>Crow’s Dairy goat cheese, sweet peppers, concentrated tomato, toasted baguette</i> 🌿	11
Chicken Meatballs <i>all-natural chicken breast, prosciutto, fennel tzatziki, herbs, almond romesco, fried flatbread</i> 🌿	10
Crab Cakes <i>red crab meat, panko, citrus beets, avocado mousse, tomato-mango salad, tarragon</i>	14
Vegetable Ravioli <i>braised local greens and ricotta filling, pickled garlic cream, tomato confit, crispy basil</i>	12
Local Organic Vegetables <i>sous vide then wood roasted vegetables, local olive oil, served with fresh lemon</i> 🌿	9

SOUPS + SALADS ADD SHREDDED CHICKEN OR SHRIMP \$5.00 / ADD SALMON \$7.00

Summer Gazpacho <i>chilled vegetable soup, jicama salad, cherry tomatoes, toast point</i> 🌿	8
House Salad <i>local organic baby greens, vegetable slaw, citrus beets, savory almond meal, preserved lemon vinaigrette</i> 🌿	6
Caesar Salad <i>organic romaine, tapenade croutons, fresh lemon, light Caesar dressing</i> 🌿	8
Beet Salad <i>organic beet terrine, farmer’s cheese, almonds, fresh orange, fennel pollen</i>	11
Chop Salad <i>all-natural chicken, romaine, mango, mozzarella, roasted pepper, cherry tomato, fennel, avocado, blue cheese</i> 🌿	14
Steak Salad <i>harissa marinated filet, mango, baby greens, pickled shallots, feta, harissa vinaigrette, candied walnuts*</i> 🌿	16
Fruit Pop Tart Salad <i>warm strawberry and madiera filled tart, local arugula, savory walnuts, oven dried strawberries</i>	13

LUNCH ENTREES COMES WITH CHOICE OF SIDE SALAD, HERB FRIES, SWEET POTATO CROQUETTES

Lunch Fish <i>roasted fish of the day, roasted sous vide local organic vegetables, chimichurri sauce *</i> 🌿	19
Two Calistro Tacos <i>pork, sauteed fish, shredded chicken, or sauteed shrimp, pickled shallots, citrus crema, flour tortilla</i> 🌿	13
BBQ Sirloin Burger <i>ground in house, sharp cheddar, oven dried organic tomatoes, house BBQ sauce*</i>	12
Fish Sandwich <i>sautéed fish of the day, harissa, tomato confit, local olive tapenade*</i>	15
Chicken Pesto Panini <i>walnut pesto, mozzarella, oven dried tomatoes</i>	12
Pork Panini <i>harissa braised pork, tomato, slaw, house Medjool date BBQ</i>	12
Chicken Meatball Sub <i>house chicken and pork meatballs, tomato jam, fresh mozzarella, pickled garlic, baby spinach</i>	12
Pork Roast <i>wood roasted all natural pork, harissa spiced, sweet potato mash, chimichurri sauce, red wine reduction</i> 🌿	27
Vegetarian Plate <i>local greens and ricotta ravioli, cauliflower puree, escabeche of local organic vegetables, mango sauce</i>	25
Hand Cut Papperdalle Pastas	
<i>Duck Confit Sugo - wood roasted confit of duck leg, duck confit ragout, madiera cream, baby spinach, fontina cheese</i>	24
<i>Pasta Bolognese - chicken, pork, and beef ragout with tomato sauce, pickled garlic, parmesan, fresh herbs</i>	20
<i>Chicken Alfredo – grilled all-natural chicken breast, white wine, garlic, touch of cream, baby spinach, parmesan</i>	18

🌿 items can be made Gluten Free. Dairy Free diets can be accommodated by request

Executive Chef Devin Walsh