



## Dinner Menu

V Vegetarian VV Vegan GF Gluten Free VO Vegan Option

### Sharing Plates

#### Vegetables

- Grilled Tofu, Lila's Dragon Sauce, Chinese Mustard V/VO/GF 12.95  
Seaweed Salad: Wakame, Kelp Noodles, Avocado, Cucumber, Ginger Vinaigrette VV/GF 11.00  
Kale Guacamole, Tomatoes, Red Onion, Fermented Jalapeno Sauce, Crispy Tostada Chips VV/GF 12.00  
Bistro Salad: Mixed Greens, Lemon Vinaigrette, Croissant Croutons, Avocado, Pickled Vegetables V/VO 12.00  
Roasted Beet Salad: Oranges, Almonds, Sherry Vinaigrette, Cress, Almond Sauce VV/GF 15.00  
Hummus: Grilled Vegetables, Za'atar, Pita Bread VV 12.00  
Roasted Yam Wedges, Harissa Spices, Almond Mayo VV/GF 13.95  
Potato Gnocchi, Celery Root, Squash, Rutabaga, Pumpkin Oil, Almond Feta VV 15.75  
Greek Salad: Tomatoes, Cucumbers, Red Onion, Black Olives, Almond Feta, Olive Oil VV/GF 15.95  
Lila Gluten Free Bread, House Made Vegan Butter VV/GF 4.00

#### Meats/Seafood

- Grilled Lamb Sausage, French Green Lentils, Rouille Sauce GF 14.95  
Smoked Salmon, Gluten Free Toast, Tomatoes, Capers, Tofu Cream 15.25  
Grilled Spanish Octopus, Lemon, Olive Oil, Sea Salt GF 22.00

### Main Plates

#### Vegetables

- Buddha Bowl: Squash, Sweet Potatoes, Kale, Quinoa, Almond Falafel, Tahini Sauce VV/GF 21.25  
Macro Bowl: Chickpeas, Cucumber, Kale, Millet, Rice, Avocado, Seeds, Tahini-Turmeric Dressing VV/GF 16  
Vegetable Risotto: Roasted Buttercup Squash, Squash Blossom, Almond Feta, Vegan Parmesan VV/GF 21.95  
Burmese Bowl, 'Khao Soi', Tofu, Rice Noodles, Mushrooms, Curry-Coconut Broth VV/GF 21.95  
House Made Fava Bean Ravioli, Mushrooms, Corn, Spinach, Basil, Vegan Parmesan VV 25.00

#### Meats/Seafood

- Crispy Duck Leg and Thigh Confit, Pad Thai Style Rice Noodles, Scrambled Egg, Cilantro 19.95  
Wild Sockeye Salmon, Green Chermoula Sauce, Grilled Mushrooms, Asparagus GF 30.00  
Maine Lobster Tagliatelle, Asparagus, Black Truffle Butter 36.00  
Great Range Bison Skirt Steak, Mustard Brushed Steak Fries, Garlic Kale GF 31.00

#### Add to Any Plate or on the Side

- Add Colemans Organic Chicken Breast (4 oz.) GF 4.50  
Add Gulf Shrimp (4 each) GF 6.00  
Add Extra Sauce .50  
Add Farm Egg GF 3.00 *Sunnyside up*  
Add House Made Bacon GF 4.50  
Add House Made Chorizo GF 4.50  
Add Falafel with Tahini Sauce (3 each) GF/VV 5.00  
Add Tofu GF/VV 3.00

*We Proudly Support Organic, Sustainable and Local Farms /Businesses When in Season and Available  
Albert's Organics, Worden Farms, Geraldson Farms, Honeyside Farms, Fermenticious*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness,  
especially if you have certain medical conditions*