



Dinner Menu

V Vegetarian VV Vegan GF Gluten Free VO Vegan Option

Sharing Plates

Vegetables

- Roasted Beet Salad: Avocados, Oranges, Almonds, Sherry Vinaigrette VV/GF 15.00
Grilled Tofu, Lila's Dragon Sauce, Chinese Mustard V/VO/GF 12.95
Local Farm Lettuces, Lemon-Mustard Vinaigrette, Vegan Croissant Croutons, Goat Cheese V/VO 12.00
Hummus: Harissa Vegetables, Za'atar, Pita Bread VV 12.00
Roasted Yam Wedges, Harissa Spices, Cashew Mayo VV/GF 13.95
Broccoli 'Caesar': Grilled Romaine Lettuce, No Oil Dressing, Baguette Croutons VV 13.95
Potato Gnocchi, Sunchoke Puree, Lemon Confit, Broccoli, Arugula Salad V 15.75
Kale, Apple & Pear Salad, Ricotta Salata, Candied Walnuts, Lemon Vinaigrette, Togarashi V/VO/GF 13
Grilled Brussels Sprouts, Tofu Bacon, Mustard, Lemon, Olive Oil VV/GF 14.00
Half Baguette, House Made Butter, Sea Salt V 3.50

Meats/Seafood

- Grilled Lamb Sausage, Harissa Yogurt, Pickled Onions, Cucumber, Feta, Cilantro GF 14.75
Smoked Salmon, Pumpernickel Toast, Tomatoes, Red Onions, Capers, Horseradish Tofu Cream 14.25
Grilled Spanish Octopus, Lemon, Olive Oil, Sea Salt GF 22.00
Oysters on the Half Shell, Lemon, Mignonette GF ½ dozen 17.00 1 dozen 32.00

Main Plates

Vegetables

- Buddha Bowl: Squash, Sweet Potato, Kale, Quinoa, Cashew Falafel, Tahini Sauce VV/GF 21.00
Ramen Noodles, Miso Vegetable Broth, Sriracha Tofu, Mushrooms VV 18.95
French Green Lentil Stew: Winter Squash, Potatoes, Kale, Toasted Baguette VV 16.95
Burmese Bowl, 'Khao Soi' Tofu, Rice Noodles, Tat Soi, Curry-Coconut Broth VV/GF 19.95

Meats/Seafood

- Crispy Duck Leg and Thigh Confit, Grilled Mushroom Tortellini GF 18.75
Mahi Mahi, Gulf Shrimp, Grilled Squash, Broccoli, Quinoa, Olive Oil, Lemon GF 29.95
Great Range Buffalo Striploin, Cauliflower-Potato Puree, Mushrooms GF 39.00

Add to Any Plate or on the Side

- Add Colemans Organic Chicken Breast (4 oz.) GF 5.00
Add Gulf Shrimp (4 each) GF 6.00
Add Farm Egg GF 3.00 *Sunnyside up*
Add House Made Bacon GF 5.00
Add House Made Chorizo GF 5.00
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, , Uriah's Urban Farms, Geraldson Farms, Hoot Acre,

Sarasota Beef Company, Honeyside Farms, Fermentlicious

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