



## 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  
Grilled Brussels Sprouts, Tofu Bacon, Mustard Vinaigrette VV/GF 14.75  
Local Farm Lettuces, Lemon Vinaigrette, Vegan Croissant Croutons, Turtle Creek Goat Cheese V/VO 12.00  
Hummus: Grilled Vegetables, Za'atar, Pita Bread VV 12.00  
Roasted Yam Wedges, Harissa Spices, Cashew Mayo VV/GF 13.95  
Potato Gnocchi, Arugula Pesto, Arugula, Tomatoes VV 15.75  
Kale and Apple Salad, Ricotta Salata, Candied Walnuts, Lemon Vinaigrette, Togarashi V/VO/GF 13  
Lila Bread Rolls, House Made Butter (2 each) 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 15.25  
Grilled Spanish Octopus, Lemon, Olive Oil, Sea Salt GF 22.00  
'Dam Big' Oysters on the Half Shell, Mignonette, Lemon 3 each for 10.00 6 each for 19.00

### Main Plates

#### Vegetables

- Buddha Bowl: Squash, Sweet Potatoes, Kale, Quinoa, Cashew Falafel, Tahini Sauce VV/GF 21.25  
Vegetable Risotto: Turnips, Peas, Romanesco, Zucchini, Ricotta Salata Cheese V/VO/GF 19.95  
House Made Fettuccini, Cauliflower, Tomatoes, Arugula, Garlic, White Wine V 21.95  
Bowl of French Green Lentils, Scarlet Turnips, Lila Bread VV 17.95  
Burmese Bowl, 'Khao Soi', Tofu, Rice Noodles, Spinach, Curry-Coconut Broth VV/GF 21.95

#### Meats/Seafood

- Crispy Duck Leg and Thigh Confit, Mushrooms, Turnips, Bok Choy, Miso Butter GF 18.75  
Flounder, King Crab Meat, Curry Beurre Blanc, Romanesco 32.00  
Fort McCoy Beef Striploin, Red Chimichurri, Potatoes, Onions 36.00

#### 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, Geraldson Farms, 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*