SMALL PLATES

SOUP OF THE DAY 10/14
seasonal market vegetables

HOUSE-MADE MILK ROLLS
honey butter

ROASTED BROCCOLI
lemon toum, hazelnut-almond dukkah, toasted breadcrumbs

SHRIMP FLATBREAD
fresh mozzarella, garlic, chili flakes, parsley, basil, lemon

BEEF SLIDER TRIO*
sharp cheddar, tomato, mini brioche, house pickles, spicy mayo

SANDWICHES
add bacon, avocado or fried egg* +4

GRILLED CHICKEN SANDWICH
red onion jam, tomato, arugula, housemade ranch, dill pickle, fries

8oz BEEF BURGER*
dry aged beef, cheddar, lettuce, red onion, tomato, aioli, sweet pickles, fries

MUSHROOM PO’BOY
crispy oyster mushrooms, lettuce, tomato, pickles, remoulade, mini baguette, fries

3-CHEESE PANINI
fontina, cheddar, gruyere, sourdough, tomato chutney, fries

BEEF SLIDER TRIO*
sharp cheddar, tomato, mini brioche, house pickles, spicy mayo

SANDWICHES
add bacon, avocado or fried egg* +4

8oz BEEF BURGER*
dry aged beef, cheddar, lettuce, red onion, tomato, aioli, sweet pickles, fries

MUSHROOM PO’BOY
crispy oyster mushrooms, lettuce, tomato, pickles, remoulade, mini baguette, fries

3-CHEESE PANINI
fontina, cheddar, gruyere, sourdough, tomato chutney, fries

SMALL PLATES

SOUP OF THE DAY 10/14
seasonal market vegetables

HOUSE-MADE MILK ROLLS
honey butter

ROASTED BROCCOLI
lemon toum, hazelnut-almond dukkah, toasted breadcrumbs

SHRIMP FLATBREAD
fresh mozzarella, garlic, chili flakes, parsley, basil, lemon

BEEF SLIDER TRIO*
sharp cheddar, tomato, mini brioche, house pickles, spicy mayo

SANDWICHES
add bacon, avocado or fried egg* +4

GRILLED CHICKEN SANDWICH
red onion jam, tomato, arugula, housemade ranch, dill pickle, fries

8oz BEEF BURGER*
dry aged beef, cheddar, lettuce, red onion, tomato, aioli, sweet pickles, fries

MUSHROOM PO’BOY
crispy oyster mushrooms, lettuce, tomato, pickles, remoulade, mini baguette, fries

3-CHEESE PANINI
fontina, cheddar, gruyere, sourdough, tomato chutney, fries

SALADS & BOWLS
add chicken or fried mushrooms +8,
steak or shrimp +12

FARMER’S MARKET SALAD
mixed lettuces, haricot verts, shallots,
cherry tomatoes, rosemary vinaigrette

CAESAR SALAD
baby romaine, baby kale, castelfranco,
garlic, parmesan, sourdough croutons

GILDER GRAIN BOWL
heritage grains, roasted carrots, chickpeas,
butternut squash, cauliflower, herb vinaigrette

AH TUNA BOWL*
raw tuna, edamame, cucumber, avocado,
furikake rice, sesame, tamari-yuzu dressing

LARGE PLATES

add cup of soup or small salad +8

FRESH FISH OF THE DAY*
seasonal preparation

GRILLED SHORT RIB STEAK
boneless beef short rib, roasted potatoes,
walnut romesco, charred scallions

HAWAIIAN FRIED CHICKEN
macaroni salad, grilled pineapple, green beans

WILD MUSHROOM RISOTTO
slow braised mushrooms, black truffle,
parsley gremolata

LAMB RAGU BOLOGNESE
housemade pappardelle, herb ricotta

BEVERAGE SPECIALS

THE BUTTERFLY
butterfly pea flower tea, lemonade

THE COSMIC HIBISCUS
hibiscus tea, sparkly lime ice globe

WANDERING BARMAN COCKTAILS
la niña – marigold infused margarita
fomo – spicy vodka pineapple sling
iron lady – rose & grapefruit gin sling
boomerang – smokey bourbon old fashioned

BUSY BEE EXPRESS LUNCH
(Priced Per Person)

CUP OF SOUP OR SMALL SALAD
CHOICE OF SANDWICH, SALAD, BOWL
CHOICE OF NON-ALCOHOLIC BEVERAGE
(Excludes Cold-Pressed Juices)

A 20% GRATUITY CHARGE WILL BE APPLIED
TO GROUPS WITH 6 OR MORE PERSONS

A 20% GRATUITY CHARGE WILL BE APPLIED
TO GROUPS WITH 6 OR MORE PERSONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.