



FRIDAY DINNER

global cuisine

local green salad
beet, radish, carrot, cucumber
seasonal dressing selection

heirloom bean cassoulet
with wild mushroom, swiss chard, duck confit
topped with fennel frond and espelette

roasted olive & peppers
with smoked provolone and table bread

Seasonal Soup

simple fare

healthy protein with local vegetable and simple grain
very lightly seasoned with oil and salt



chef's feature

house teriyaki rice bowl with miso chicken or tofu,
bok choy, green onion, broccoli, farm egg, edamame bean

shishito pepper
citrus ponzu, mint, shaved radish, house Szechuan, and bonito
flake

sweets

chef's choice
vegan and gluten free