

small shared plates

castelvetrano **olives**, ancho chili, lemon zest, sesame 7 gf, vegan

cannellini bean purée, confit garlic, thyme oil, clark street sourdough 9 vegan

farmers market **pickled veggies** 9 gf, vegan

weiser family farms crispy peewee **fingerling potatoes**, crispy red onion, spicy harissa aioli 10 v

tamai family farms **beet and pistachio salad**, fresh horseradish, mouse melon, dill, crème fraîche 14 gf, v

okinawan **purple potatoes**, ember roasted, apple cider vinaigrette, pickled onion 15 gf, vegan

organic **tempeh lettuce cups**, snap pea, bean sprout, hoisin, sambal oelek, toasted almond 16 vegan

watermelon salad, coleman family farms lettuce, feta, almond, lavender vinaigrette 16 gf, v

tamai family farms **heirloom tomato and burrata**, chive oil, thai basil 17 gf, v

elote salad, wood fired non gmo corn, coleman family farms greens, cotija cheese, tomato, jalapeño 18 gf, v

wild **halibut ceviche**, kaffir lime leaf, habanero, avocado, mango, coconut, okinawan chips 18

ora king **salmon belly tartare**, avo, tomato, crispy quinoa, strawberry aguachile, jicama, finger lime 19 gf

niman ranch **pork ribs**, wood fired, kona coffee bbq, jicama, mango 21 gf

grass fed beef tenderloin **carpaccio**, parmesan, wild arugula, anchovy, caper, lemon 21 gf

wild chanterelles kane's farms blue oyster, pioppino **mushrooms**, herb butter, nameko dust 22 gf, v

table

roasted **cauliflower**, caper relish, almond, turmeric 21 gf, vegan

flatbread, jujube, prosciutto d' parma, caramelized onion, parmesan, lemon zest 23

saffron **shrimp and orzo** pasta, fish fume, peas, lardon, mint, basil, lemon zest 26

organic **1/2 chicken**, wood fired, spiced chicken jus, burnt allspice oil, fairhills farm plums 27 gf

ora king salmon, pan seared, burnt miso, seaweed, wasabi 28 gf

wild halibut, wood fired, non gmo corn, fennel, zucchini, heirloom tomato, parsley crumb 33

new zealand grass fed **rack of lamb**, wood fired, farro, yogurt, chèvre, farmers market veggies 39 gf

sweets

fair hills farm **plum sorbet**, stone fruit, almond, chia, bread syrup 10 vegan

finley farms blackberry & strawberry pavlova, chrysanthemum sauce, whipped cream 12 gf

chocolate lava cake, valrhona dark chocolate, cacao nibs, lavender whipped cream 12 (20 minute cook time)