

POWER LUNCH Available Mondays - Thursdays from 11 AM - 3 PM*Two-Course Menu*

Choice of (1) Starter and (1) Main

35

Three-Course Menu

Choice of (1) Starter, (1) Main, and (1) Draft Beer or House Wine by the Glass

42

STARTERS*Smoked Salmon Flatbread*

Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad

19

Avocado Toast **VG DF**

Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Radish, Soft Poached Eggs

19

Burrata Carbonara

Prosciutto, Pea Tendrils, Mint-Pea Pesto, Artisan Bread, Micro Mint

17

Spicy Little Gems

Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing

15

New England Clam Chowder

Chopped Quahog Clams, Pancetta, Fennel, Celery, Fingerling Potatoes, Oyster Cracker

14

Tuna Poke **DF**

Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame

26

MAINS*Balinese Salad* **VE**

Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Marcona Almonds, Medjool Dates, Heirloom Carrots, Edamame, Fresno Chiles, Citrus Drizzle

19

Baby Kale Tabbouleh **GF DF**

Pacific Salmon, Salted Cucumber, Heirloom Tomato, Crispy Quinoa, Snipped Herbs, Preserved Lemon Vinaigrette

27

Olive-Crusted Tuna Niçoise **GF DF**

Fingerling Potatoes, Haricots Verts, Arugula, Hard-Boiled Egg, Heirloom Tomatoes, Lemon Vinaigrette

25

Fresh Orecchiette Pasta **VE**

Stewed Heirloom Tomatoes, Zucchini, Patty Pan, Baby Eggplant, Squash Blossoms, Cashew Ricotta

22

Hanger Steak & Fries **GF DF**

8oz Prime Hanger Steak, Chimichurri, Rosemary Fries

32

Turkey Club

Roasted Turkey Breast, Bacon, Cheddar, Heirloom Tomato, Gem Lettuce, Chipotle Aioli, Seeded Grain Bread, Rosemary Fries

18

Chicken Sandwich

Grilled Chicken Breast, Bacon, Swiss, Lettuce, Tomato, Sweet Onion & Dijon Dressing, Ciabatta, Rosemary Fries

18

Grilled Market Fish Tacos **GF**

Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips

22

Wagyu Burger

8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Rosemary Fries

25

SIDES*Tomato-Cucumber Salad* **VE**

Avocado, Red Onion, EVOO, Lemon

5

Rosemary Fries **GF**

Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing

9

Half Avocado **GF VG**

5

Organic Chicken Breast **GF**

12

Grilled Shrimp (3) **GF**

16

Campbell River Salmon **GF**

16

COLD-PRESSED JUICES*Little West - 100% Cold Pressed*

12

The Clover

Kale, Cucumber, Pear

Gingersnap

Apple, Lemon, Ginger

Sunrise

Carrot, Orange, Ginger, Turmeric

HOT AND COLD*Steven Smith Black Iced Tea*

6

Cold Brew

8

Westside Blend Drip

6

Cortado

7

Matcha Latte

Organic Matcha Tea, Almond Milk, Agave Syrup

8

London Fog Latte

Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk

8

**GF**—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4 will apply.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.