

LUNCH BENTO BOX \$12

Caesar Salad chopped romaine, house-made Caesar dressing,
parmesan cheese and cornbread* croutons
Fried Mac & Cheese with bacon jam
Chicken Salad Slider with aji verde and bell pepper slaw
Hot Chocolate Cheesecake on white chocolate-peppermint popcorn cookie crust
with house-made marshmallow fluff

GLUTEN FREE & VEGAN LUNCH BENTO BOX \$12

Chickpea Hummus with vegetable crudité & sun dried tomato & olive tapenade
Vegan Frittata chickpea flour, sweet potatoes and vegetables
Stir Fried Rice coconut rice, tofu*, garlic, ginger, carrot, onions & scallions
with house-made unagi and house-made Sriracha & sesame seeds
Sweet Potato Pie with coconut cream and candied pecans

3-COURSE DINNER \$35

appetizer choices

Chicken wings* tossed in blackberry-jalapeno sauce,
served with coconut rice, yellow coconut curry & scallions
Spinach Salad with blackberry vinaigrette, cucumbers, dried apples,
crumbled bacon, blue cheese and chopped almonds
Vegetable Spring Rolls in rice paper with peanut-ginger dipping sauce (V/GF)

entrée choices

Brown Sugar Glazed Salmon whipped sweet potatoes
with goat cheese & honey butter* and grilled asparagus (GF)
Sous Vide Short Ribs* candied onion compound butter*, roasted potatoes
and green beans with roasted garlic butter* (GF)
Vegan Pho house-made vegan broth, rice noodles, bean sprouts,
marinated & seared tofu*, carrot, Thai basil, cilantro & pickled Fresno Chiles,
served with house-made hoisin, house-made Sriracha & lime (V/GF)
Vegetarian Fettuccini house-made pasta with spinach almond pesto cream* sauce,
onion, sun dried tomatoes, yellow squash & parmesan cheese.

dessert choices

Sweet Potato Pie coconut cream and candied pecans (GF/V)
Hot Chocolate Cheesecake white chocolate-peppermint popcorn* cookie crust
with house-made marshmallow fluff
Cranberry-Orange Muffin Bread Pudding orange scented honey & whipped cream

WEEKEND BRUNCH SPECIAL \$11

Poutine potato wedges with cheddar cheese clouds*, salsa roja, scallions,
roasted red pepper cream* sauce, chopped bacon & a fried farm egg*

SPARKLING COCKTAIL \$5

Rossini strawberry popsicle & sparkling

BRUNCH COCKTAIL \$7

Praline Coffee Café du Monde chicory coffee, Kill Devil pecan rum,
brown sugar whipped cream & candied pecans