

weekly spring specials

WINE NOT WEDNESDAY- half price all wine bottles

CHEF'S TASTING MENU THURSDAY- 4- course prix fixe for \$25

SUNDAY SUPPER- family-style fried chicken dinner weekly at 5pm



# dinner

spring 2018

wednesday- sunday 5pm-close

we operate a scratch kitchen that uses wheat, soy, nuts & dairy  
please notify your server of any allergies  
18% gratuity added to parties of 6+ | no separate checks please  
items & prices subject to change

## to share

**tamal** | \$10 (available after 5pm)

roasted pork, bbq salsa, cotija

**avocado fries** | \$10

chipotle-lime aioli

**empanadas** | \$10

ground beef, chimichurri

**nachos** | \$10

chipotle-cheddar cheese sauce,  
beans, pickled red onions, guacamole,  
sour cream, choice of pork or chicken

## soup & salad

**seasonal soup** | \$4/8

**strawberry salad** | \$10.5

mesclun, pea shoots, moonglo, dill,  
sunflower seeds, roasted rhubarb vinaigrette

**cauliflower salad** | \$8.5

olives, celery, fresh herbs, black  
olive oil, lemon vinaigrette

**aztec salad** | \$10

field greens, tomatoes, avocado, black  
beans, jack cheese, tortilla strips, lime

add grilled chicken, steak or spicy shrimp | \$7

## seasonal entrées

**roasted chicken** | \$22

herbed spätzle, stock,  
glazed carrots, herb salad

**pan-seared salmon** | \$25

freekeh, beet puree, ramp oil,  
roasted rhubarb syrup, horseradish  
farm butter, crispy shallot

**grilled skirt steak** | \$26

pasilla-black bean salsa,  
cactus salad, pico de gallo

**hand made gnocchi** | \$18

herb butter, spring greens,  
braised cipollinis, farm cheese,  
roasted carrots, pea cream, pea shoots

**bbq braised pork** | \$20

celery root & green apple salad,  
sautéed collards, sweet potato chips

## sandwiches

**el cubano** | \$13

pulled pork, ham, jack, pickled onion-poblano relish  
served with cilantro-lime slaw

**grilled shrimp & fried oyster po'boy** | \$15

arugula, tomato, house giardiniera, cajun mayo

**plantain sandwich** | \$13

seasoned grilled chicken, cheddar,  
pickled red onion, cilantro-lime slaw  
served with Cuban black beans & rice

**vegetable burger** | \$11.5

house made patty, L.T.O., spicy aioli  
served with a pickle & choice of side

**grilled chicken sandwich** | \$13

jack cheese, L.T.O., garlic aioli  
served with pickle & choice of side

**slagel family farm beef burger** | \$13

L.T.O., whole grain mustard aioli  
served with pickle & choice of side

## sides

**grilled asparagus** | \$6

**Cuban black beans & rice** | \$4

**mac & cheese** | \$5

**farm greens** | \$4

**fries** | \$4

ask about our  
catering & events  
program!