

MODERN DIETS MENU

A collection of menu features focusing on energy and wellness with a thoughtful approach to modern food sensitivities and vegetable literacy.

SMALL PLATES

Oven Dried Tomato Tartare
Basil, Togarashi Crisp, Avocado
11



DAIRY FREE



GLUTEN FREE



VEGAN

Crispy Fingerling Potato
Fin Herbs Vindaloo, Puffed Rice, Lime
7



DAIRY FREE



LOW SODIUM

White Acres Field Pea Hummus
Mustard Seed, House Sweet Potato Chip
7



DAIRY FREE



GLUTEN FREE



VEGAN



LOW SODIUM

Fall Lettuce Chips
Vegan Buffalo Ranch
6



DAIRY FREE



GLUTEN FREE



VEGAN

LARGE PLATES

Foraged Mushrooms & Herb Farro
Spicy Sweet, Tomato, GYO Sorrel
19



VEGAN



LOW SODIUM

Roasted Heirloom Carrot
Black Garlic, Pine Nut and Mission Fig Pesto
Dressed Pea Tendril
19



DAIRY FREE



GLUTEN FREE



VEGAN

Vegan "BLT"
Coconut Bacon, Sunflower Mayo
Tomato, Artisan Greens
17



DAIRY FREE



VEGAN

Sweet Corn Risotto
Roasted Brussels Sprouts
Cinnamon Roasted Squash, Lingonberry
18



GLUTEN FREE



VEGAN



LOW SODIUM