

## Appetizers

### Summer Melon and Cucumber Gazpacho *✓ GF*

Garden Sun Gold Tomatoes, Micro Basil, Villa Manodari Aged Balsamic 16

### Galpin Farm Peaches & Local Avocado *✓ GF*

Candied Pecans, Petite Greens, Shaved Radish and Cucumber, Vine-Ripened Tomato, Pickled Shallot Vinaigrette 24

### Panzanella Salad

Heirloom Tomato, House Made Focaccia, Compressed Buffalo Mozzarella Sicilian Pistachio Pesto Petite Greens and Pickled Shallot Vinaigrette 24

### Heirloom Tomato Toast

Grilled Sourdough, Arugula and Basil Pesto, Valbreso Feta Cheese Petite Watercress and Aged Balsamic 18

### Fire Grilled Marinated Castroville Artichoke *GF*

Wild Rocket Salad with Shaved Parmesan Reggiano Smokey Chipotle and Parsley Aioli 17

### Mixed Baby Greens Salad *GF*

Organic Garden Greens, Heirloom Cherry Tomato, Local Cucumber Candied Pecan, Meyer Lemon Vinaigrette 16

All our herbs and vegetables are grown in our organic gardens  
**Executive Chef - Matthew Johnson**

## Entrées

### Ginger Lime Marinated Tofu *✓ GF*

Lemongrass Scented Jasmine Rice with Baby Bok Choy Coconut Curry Sauce 27

### Moroccan Spiced Garden Vegetables *✓*

Barley, Dried Apricots, Heirloom Cauliflower, Black Kale Castelvetrano Olives, Fresh Cilantro, San Marzano Tomato Broth 32

### Toasted Farro and Sunflower Sprouts *✓*

Grilled Avocado, Breakfast Radishes, Shaved Fennel, Pixie Tangerines Lemon Chive Vinaigrette 26

### House-Made Herb Gnocchi

Young Asparagus, Charred Romanesco, King Oyster Mushrooms Petite Purple Watercress, Meyer Lemon Nage 28

## Fresh Organic Sides

Roasted Brussel Sprouts, Cranberry, Bliss Maple Glaze 13 *✓ GF*

Summer Squash, Sungold Tomato Vinaigrette 13 *✓ GF*

Grilled Asparagus, Meyer Lemon, Sea Salt, Olive Oil 13 *✓ GF*

## Dessert

### Red Ruby Grapefruit Pavlova *✓*

Grapefruit Curd & Mango Sorbet 16

### Seasonal Sorbet with Fresh Fruit *✓ GF*

Locally Grown Seasonal Fruit 16

*✓ - Vegan   GF - Gluten Free*