



SHORT CUTS

SMALL PLATES AND SHAREABLES

REALLY GOOD ROASTED OLIVES (GF/VEGAN) preserved lemon zest, salsa macha, oregano (*contains nuts)	9
WARM BRIE BRÛLÉE (AVAIL GF) roasted garlic puree, sundried tomato pesto, toasted baguette	16
ROASTED BEETS & YAMS (GF) baked pistachio goat cheese, balsamic reduction	14
THAI BEEF LETTUCE WRAPS (GF) marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	18
FRESH OYSTERS* (GF) 3.00EA (MIN 3) lemon, cocktail sauce, champagne-citrus mignonette Add Caviar - 10gram tin \$20 / 28gram tin \$50	
HONEY-SRIRACHA CHICKEN WINGS (GF) basil aioli dip	16
TUNA POKE* (GF) passion fruit-sriracha hot sauce, cucumber-yuzu aioli, avocado	18
GREEN GODDESS HUMMUS (VEGAN/AVAIL GF) warm naan, crudités, tahini vinaigrette, pomegranate	14
PIMIENTO CHEESE (GF) Southern style with house pickles, potato chips, crudité	14

ROUGH CUTS

ROASTED CARROT AND AVOCADO SALAD (AVAIL GF/AVAIL VEGAN) apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, greek yogurt	14
DG CAESAR (AVAIL GF) chopped romaine, red pepper caper relish, parmesan, focaccia croutons	14
DIRTY RANCH WEDGE (GF) baby iceberg wedge, chopped veggie crudo, castelvetro ranch dressing, crispy prosciutto, toasted seed mix, sharp cheddar	14
TURKEY AND AVOCADO COBB SALAD (GF) mixed lettuces, turkey breast, avocado, tomatoes, cucumber, bacon, egg salad, sherry vinaigrette, crumbled bleu	16
ROTISSERIE CHICKEN SALAD (GF) pulled rotisserie chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	16
ROASTED TOMATO SOUP (GF/AVAIL VEGAN) CUP 7/BOWL 9 whiskey-bacon chutney	
SOUP DU JOUR MKTS	

ADD TO ANY SALAD:

**PULLED ROTISSERIE CHICKEN (+6) • SEARED SALMON FILET (+12) • SALMON CAKE (+6)
FALAFEL BLACK BEAN PATTY (+4) • HUMBOLDT FOG GOAT WEDGE (+6.5)**



BETWEEN THE BREAD

gluten free bun (+1)

FALAFEL PATTY MELT (OR LETTUCE WRAP) (AVAIL VEGAN) chick pea and black bean patty, goat cheese, green goddess hummus, pickled onion, avocado, grilled naan	14
PIMIENTO CHEESESTEAK shaved NY strip, melted gruyère, grilled peppers & onions, toasted hoagie	18
SALMON BURGER "CLUB" bacon, avocado, dirty ranch, lettuce, tomato, toasted bun	16
ROTISSERIE CHICKEN MELT melted gruyere, liptauer cheese, roasted cabbage, house pickles, toasted hoagie	16

COLD CUTS

gluten free bun (+1)

ROTISSERIE CHICKEN SALAD SANDWICH 16 toasted grain bread, L.T.O., house pickles	16
VEGGIE STACK 13 green goddess hummus, roasted red pepper, cucumber, pickled onion, lettuce, tomato, avocado, toasted grain bread	13
ITALIANO 15 smoked ham, soppressata, provolone, chicago style hot mix, lettuce, tomato, onion, crusty hoagie	15

BRUSCHETTA

All bruschetta available on gluten free crostini (+1)

AVOCADO & TAJIN (VEGAN) pico de gallo, cilantro, lime	12
DEVILED EGG worcestershire aioli, chimichurri, parmesan	13
MARGHERITA zesty marinara, fresh mozzarella, fresh basil (add hot soppressata \$2)	12
PEACH & JALAPENO PEPPER JELLY cream cheese and Nueske's Bacon	15
LEMON RICOTTA tomato jam, basil, lemon oil, almonds	13
SMOKED SALMON TOAST horseradish cream, lemon-caper vinaigrette, dill	14



SIDE DISHES



BAKED MAC N' CHEESE	12
SIMPLE SALAD organic greens, sherry vinaigrette, cukes, tomato, onion	6
ORGANIC QUINOA SALAD lemon-parsley "tabbouleh" dressing	6
ROASTED HEIRLOOM CARROTS apple cider vinaigrette, greek yogurt, toasted seed mix	6
DENVER CHIPS	4

SIDE CHOICES WITH SANDWICHES

- SIMPLE SALAD
- QUINOA SALAD
- DENVER CHIPS
- CUP TOMATO SOUP (+3)
- CUP SOUP DU JOUR (MP)



Meat & Seafood provided by
CUT Meat and Seafood Market

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.