

Seasonal Starters

Tomato & Watermelon Gazpacho ^{vg}	15
torn bread, crispy basil, compressed melon	
Burrata ^v	19
edamame, pea, mint, hazelnuts, white balsamic, sourdough	
Roasted Brassica Salad ^{vg}	16
green harissa, sunflower seeds, baba ganoush	

Zucchini Toast ^v	14
whipped ricotta, macerated zucchini, local honey	
Grilled Humboldt Squid	15
kohlrabi, mint, cilantro, nước chấm, crispy rice paper	

Enhancements

Poached Prawns	14
Seared Chicken Breast	9
Sockeye Salmon	13
Bavette Steak	22

Club Classics

Tomato Soup ^v	10
chives	
Prawn Cocktail	19
iceberg lettuce, brandied cocktail sauce	

Baby Romaine Caesar	15
pecorino, capers, garlic croutons	
Smoked Turkey Club	23
bacon, tomato, iceberg lettuce, avocado, dijon aioli, cranberry sourdough	

Burger	22
smoked scamorza, onion jam, pancetta, arugula, garlic aioli, brioche	
—add sautéed mushrooms 2½	
Vegan burger available by request	

Mains & Sandwiches

Steak Frites	29
grilled bavette, garlic aioli, sauce au poivre	
Falafel Bowl ^{vg}	21
baba ganoush, couscous, preserved vegetables	

Chicken Salad	25
green goddess, gem lettuce, kohlrabi, pecans, apricots, avocado	
Philly Cheesesteak	23
shaved ribeye, arugula, provolone, giardiniera, hoagie	

Roasted Halibut	39
fregola, squid, clams, shaved fennel, spiced tomato broth	

Desserts

Apple Pie ^{vg}	10
caramelized apple, cinnamon crust	
— add cheddar cheese (melted or fresh)	
— add vanilla ice cream 3½	
Peach Coconut Flan ^{vg}	12
coconut flan, peach sorbet, fresh & roasted peaches	

Summer Garden Whipped Panna Cotta	12
kiwi & grape salad, green apple ribbon, lime & mint sorbet	
Strawberry Rhubarb Crisp	12
jasmine mousse, rhubarb jam, strawberry crunch, strawberry rhubarb sorbet	

Ice Cream	10
Chef's daily creation	
Sorbet ^{vg}	10
Chef's daily creation	

vg - vegan, v - vegetarian
Prices exclude applicable taxes.

Lunch