

## . plates to share .

**a grilled artichoke** 6.  
served with lemon aioli

**lambjoun** 9.  
spiced ground lamb, feta cheese, pine nuts  
on baked flatbread

**applejoun** 9.  
savory spiced apples, chevre, caramelized onions  
and pine nuts on baked flatbread

**a grilled vegetable platter** 9.  
red bell pepper, fennel, asparagus,  
summer squash and cipollini onions,  
with garlic aioli and parsley butter

**antipasta platter** 9.  
daily selection of seasonal antipasti

**mussels panzanella** 11.  
mussels steamed in red wine and oranges  
served with pan-fried focaccia

**a cheese plate** 15.  
moribier, friscalini cheddar, st. simeon brie  
apples, pears, pecans, hazelnuts  
with water crackers and toast

## . salads .

**a baby greens salad** 5.  
in balsamic dressing with onions,  
cherry tomato, parmesan

**a hearts of romaine salad** 7.  
in a vanilla bean vinaigrette  
with roasted cashews, artichokes hearts,  
parmesan shavings

**caprese salad** 7.  
made with sc farmer market heirloom tomatoes

**an arugula salad** 7.  
with hearts of palm and asparagus  
and a white peach vinaigrette

**grilled black tiger prawn salad**  
14.  
in a meyer lemon vinaigrette  
with arugula, asparagus, cherry tomatoes,  
avocado, red onions

**grilled chicken salad** 14.  
in a gorgonzola balsamic vinaigrette  
with marinated white beans, bacon,  
radishes, mixed greens

## . soup .

daily selection 6.

## . large plates .

**goat cheese  
and sweet pea ravioli** 12.  
in a sage marinara sauce

**rigatoni al funghi** 12.  
with wild mushrooms, tomatoes, garlic and arugula  
and parmesan cheese

**pumpkin rotolo** 14.  
roasted pumpkin puree, ricotta, goat cheese,  
hazelnuts and caramelized onions rolled in  
fresh pasta with a sage brown butter sauce

**roasted half chicken** 15.  
in a white wine lemon sauce  
with rosemary garlic mashed potatoes  
and sautéed spinach

**pan-roasted salmon**  
18.

with **lemon caper crab  
butter**  
served with grilled asparagus, fingerling potatoes

**northern halibut** 22.  
with a preserved lemon, potato and arugula torta,  
roasted leek sauce and grilled radicchio

**marinated skirt steak** 17.  
with olive oil poached shallots  
and red wine leek butter  
served with pomme frites

*We principally use organic vegetables, meats and dairy products  
and adhere to Seafood Watch guidelines.  
We compost 100% of our waste.  
Our used vegetable oil is donated to local bio-diesel producers.  
The restaurant features signature items based on seasonal  
availability from our local farmer's markets.*

*All food is prepared to order.*

