

JACK SPRAT

Add to any app, salad or entrée:

Organic Chicken Breast, Sautéed Shrimp, Petite Side Steak 12, Seared Tofu 7

Appetizers

I Yam | fried yams | roasted poblano & arugula aioli *14 v*/gf*

Forest Fare | organic oyster mushroom ceviche | coriander marinated peppers & onions
cannellini beans | scallions | cilantro | taro root chips *17 v/gf*

Nacho Libre | adventurous vegan nachos | chilled mushroom & walnut taco 'meat'
nuchi sauce | corn tortilla chips | avocado purée | serrano peppers | scallions
radish pico de gallo *18 v/gf*

I Dip, You Dip | beet root hummus & butternut squash hummus | mediterranean salad
fried garbanzo & pepitas | house made herb sesame crackers *16 v/gf*

Soup & Salads

Hot Lovin' | soup du jour | bowl *14 cup 8 v/gf*

B.L.T. Salad | mixed greens | fresh herbs | cucumber | cherry tomato | grapes | red onion
danish blue cheese | warm bacon | nut & seed mix | basil thyme balsamic vinaigrette *19 v* gf*

Kale Yeah | chopped kale caesar | anchovy vinaigrette | parmesan cheese | fresh lemon
toasted garlic breadcrumbs *17 gf* add chicken, shrimp, or steak 12*

Up Beet | braised beets | compressed apples | imported burrata | baby arugula
pickled fennel | beet & apple chips | apple & fennel gastrique *18 v* gf*

Main Course

Captain's Catch | pan-seared sumac blackened halibut cheeks | huitlacoche | adobo peppers
hominy butternut squash succotash 38 *gf*

Basta Pasta | fresh pasta of the day | seasonal ingredients | market price

Peanut Pan | rice stick noodles | broccoli | napa cabbage | carrot | green onion
cilantro | bean sprouts | mild spiced peanut sauce 22 *v/gf* with shrimp 34 with tofu 29

BiBimBop | hot stone pot with jasmine rice | shaved pork | julienne carrots | zucchini
house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried organic egg 24
vegetarian option with roasted portobello mushroom v/gf*

Olympic Burger | 1/2# wagyu beef or impossible vegan patty | cheddar cheese | chipotle aioli
crispy pickled onions | lettuce & tomato | house baked bun | french fries 22
yams, soup or kale caesar salad in place of french fries 4, add bacon 3 v/gf* no other modifications please*

United Steaks | grass-fed 14oz ribeye | molé espresso rub | heirloom confit potatoes
local carrots | snap peas | radish | mojo 53 *gf*

Desserts

King Dong Cake

chocolate olive oil cake | vanilla mascarpone filling | dark chocolate ganache | sea salt 14
Pair with Graham's 20 year tawny 15

Pamela Anderson's Cheesecake

southern-style cheese tort | graham cracker pecan crust | whiskey blueberry topping
whipped cream 12 *Pair with Kiona Estate Ice Wine 12*

Naked Turtle "Cheesecake"

raw cacao coconut cashew filling | pecan date crust | organic yacon syrup | chocolate nibs 14 *raw v/gf*
Pair with Blandy's 10 year malmsey 14

The Harry Belafonte

banana cream pie | white chocolate streusel | pretzel crunch | miso caramel ice cream 14 *gf*
Pair with Graham's 10 year tawny 10

Chef Ryan Gelosa

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~ 3% credit card surcharge
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
especially if you have certain medical conditions