



Savory Menu

Ahi Nicoise

seared rare cumin & coriander crusted Ahi tuna (6oz), roasted Yukon Gold potatoes, tomatoes, olives, pickled red onions, organic green beans, 1/2 soft boiled local egg, arugula, creamy lemon & dill vinaigrette (dressing served on the side). GF

DF Upon Request (sub vegan dressing)

\$22.64

Mojo Chicken

Cuban inspired mojo (citrus, garlic, cilantro, & spices) marinated & grilled chicken thighs, topped with mojo sauce, arroz con frijoles negros (rice & black beans), calabacitas (zucchini, squash, red pepper, onions, oregano), finished with scallions & cilantro. GF/DF

\$20.94

Pork Loin

grilled pork loin, papas bravas (oven roasted potatoes with a mildly spicy Brava sauce and house made garlic aioli (on the side), roasted organic broccoli.**contains eggs in aioli, mild plus spice level*** GF/DF

\$18.39

Veggie Nicoise

French lentils, Duncan Farms flame (golden beets), & Chickpeas, roasted Yukon Gold potatoes, tomatoes, olives, pickled red onions, organic green beans, 1/2 soft boiled local egg, arugula, creamy lemon & dill vinaigrette (dressing served on the side). GF

Vegan Upon Request (sub vegan dressing)

\$18.96

Mojo Vegan

Cuban inspired mojo (citrus, garlic, cilantro, & spices) marinated & roasted cauliflower & organic tofu, topped with mojo sauce, arroz con frijoles negros (rice & black beans), calabacitas (zucchini, squash, red pepper, onions, oregano), finished with scallions and cilantro. Vegan/GF

\$18.67

Papas Bravas

just the potatoes with Brava sauce and aioli (aioli on the side) GF/DF **aioli contains eggs, mild plus spice level**

\$7.36

House Made Pasta

Fettuccine noodles tossed with Ricotta cheese, lemon juice & zest, and topped with fresh basil & Parmigino Reggiano cheese. **contains gluten & dairy**

\$20.37