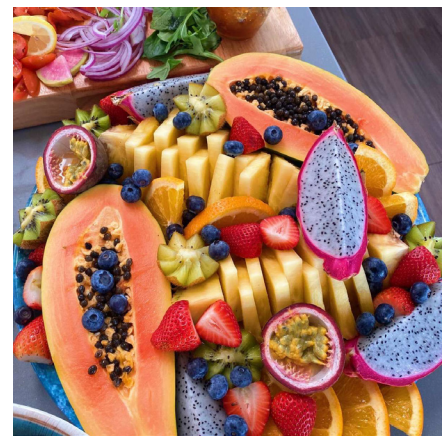
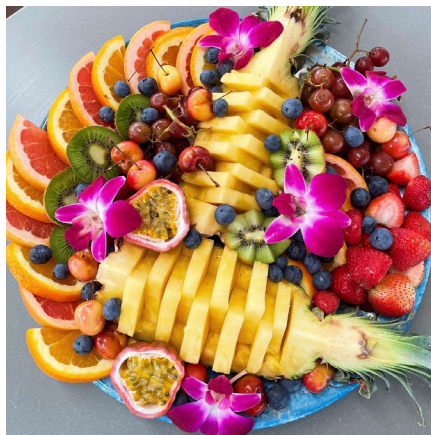


Sample
Menu



Breakfast...

Avocado Toast

with heirloom tomatoes, pickled red onion, bacon, poached egg, topped with feta and balsamic glaze (v, gf)

Crab Cakes Eggs Benedict

served on fresh baked cheddar biscuits with cajun hollandaise and rosemary skillet potatoes (gf)

Shakshuka

with avocado, feta, fresh mint and served with crunchy bread (v, gf)

Croissant Breakfast Sandwiches

cheesy scrambled eggs, bacon jam, caramelized onions, pork sausage, sliced avocado, maple Sriracha aioli, and fresh tomato relish (v)

Crunchy French Toast Monte Cristo

corn flake crusted french toast sandwich with mozzarella, ham, and fig jam. Topped with fresh raspberry compote.

Breakfast Charcuterie Board

a build-your-own bagel sandwich platter with assorted proteins, veggies, and spreads. Served with toasted bagels, scrambled eggs, and a fruit platter.

Huervos Rancheros

crispy fried flour tortilla topped with refried beans, cheesy chorizo potatoes, fried egg, hatch chili salsa, sliced avocado, jalapeno, coriander, pickled red onions, and spicy mayo drizzle.

Lunch...

Grilled Chicken Mediterranean Bowl

Greek salad, lemon butter orzo, crispy baked chickpeas. Served over homemade hummus and pita and topped with homemade tzatziki (v, gf)

BBQ Pulled Pork Sliders

coleslaw, hot pickles, on brioche buns, served with Sriracha dijon potato salad and elote corn ribs

Salmon Poke Bowl

brown rice, sliced avocado, mango salsa, edamame, shredded carrots, watermelon radish, and Sriracha mayo drizzle (v, gf)

Sesame Crusted Ahi Tuna Salad

chilled soba noodles and refreshing cucumber ribbon salad with ginger sesame vinaigrette, topped with crispy onions. seaweed salad, and local micro greens (gf)

Korean Bulgogi Tacos

spicy jalapeno lime slaw, kimchi, and avocado crema served on flour tortillas (gf)

Miso Kimchi Udon Carbonara

with pancetta, pecorino and egg yolk. Topped with scallions and dried nori ribbons (gf)

Chinese Chicken Salad

with creamy mustard and honey vinaigrette and crispy fried wonton strips (v, gf)

Appetizers & Snacks...

Tomato Ricotta Flatbread

roasted rainbow cherry tomatoes over creamy ricotta. Topped with prosciutto, arugula, and Mike's Hot Honey drizzle (v)

Stuffed Mushrooms

served over arrabbiata sauce with fresh basil (v, gf)

Fresh Spring Rolls

with creamy peanut dipping sauce (v,gf)

Pineapple Salsa

sweet and spicy homemade salsa served inside a pineapple with corn chips (v, gf)

Jalapeno Popper Turnovers

puff pasty filled with cheddar cheese, cream cheese, hummus, and bacon

Apple Brie Crostini

topped with walnuts and honey drizzle

Charcuterie Board

selection of cured meats, cheeses, and local fresh fruit and nuts

Dinner...

Tuscan Salmon

served over creamy pasta with sundried tomatoes, mushrooms, bacon, and spinach

Seared Scallops and Butternut Squash Risotto

topped with balsamic pearls, cucumber ribbons, and local micro greens (v, gf)

Sous Vide Filet

caramelized leek potato puree and truffle asparagus. Topped with creamy passionfruit béarnaise (gf)

Korean Braised Short Ribs

served over caramelized sweet potato grits and Sichuan chili crisp (gf)

Miso Coconut Mussels

served over udon noodles and drizzled with sizzling homemade sesame chili oil

Seafood Boil

crab legs, shrimp, crawfish, kielbasa, corn, potatoes, broccoli. Served with butter sauce and

spicy remoulade dipping sauces. Accompanied with cornbread and mac and cheese.

Dinner (cont.)

Sweet Corn Gnocchi

homemade gnocchi with a light lemony sweet corn and basil sauce topped with tajin, toasted breadcrumbs, and local micro greens

Dessert...

Blueberry Cheesecake

with an Oreo cookie crust, topped with tart berry compote (v)

Pastel de Nata

Portuguese custard tart dusted with cinnamon

Peach Cobbler

served with vanilla ice cream

Puff Pastry Apple Turnovers

drizzled with vanilla glaze (v)

Lemon Tart

topped with a dollop of whipped cream and lemon zest (gf)

Hazelnut Chocolate Mousse

whipped topping, chocolate shavings, and fresh berries (v, gf)

Fresh Fruit Salad

with honey lime dressing (v, gf)

v - vegan/veg option available

gf - gluten free option available