Also available upon request, ask your server.



Served 11am – 2pm

STARTERS

Burrata Appetizer for Two \$16

blistered cherry tomatoes, basil, whole grain toast, fresh fig, aged balsamic macerated berries

LIGHT BITES

Manchego Chopped Salad GF \$16

Persian cucumber, celery, petite heirloom tomato, sliced sweet petite peppers, artichokes, capers, red onion, Castelvetrano olives, chickpeas, house-made dijon vinaigrette

Caesar Salad \$15

kale, gem lettuce, avocado, grilled ciabatta bread, parmesan cheese

Arugula and Fig Salad GF \$15

toasted pecans, feta cheese, asparagus, basil, red onion, balsamic dijon dressing

Vegetable & Black Rice Stir Fry GF . V \$18

cauliflower, broccoli, red onion, sweet petite peppers, Brussels sprouts leaves, pomegranate arils, cremini mushrooms, ginger pomegranate ponzu sauce

PROTEIN ADDITIONS -

boost muscle recovery and support stable energy with one of these add-ons

Seared Tuna* GF \$15

Prime Flat Iron Steak* GF \$15

Grilled Red Bird Farms Chicken Breast GF \$12

Seared Shrimp GF \$15

Organic Tofu GF. V \$10

LUNCH ENTREES

served with a frisée, arugula, and radicchio salad with an orange vinaigrette

Grilled Bison Burger* \$22

aged white cheddar, lettuce, tomato, onion, special burger sauce

Turkey Bacon Brie Sandwich \$20

sourdough bread, bibb lettuce, tomato, mayonnaise

Shrimp and Grits GF \$20

sweet peppers, tomato, kale, chicken sausage, red skin potatoes

Tacos, Tacos, Tacos GF

served on corn tortillas with chipotle aioli, cilantro cabbage slaw, and pico de gallo

Yellowfin Tuna Tacos* \$22

3 Chili Braised Chicken Tacos \$18

Chimichurri Carne Asada Tacos* \$22

Baja Tofu Tacos \$16

Cajun Shrimp Tacos \$22

WELLNESS ADDITIONS

To support the individual journey of eating towards better health, our chef will include any of the following wellness additions to best help you improve your health:

chia seeds | turmeric oil | tomato oil | flax seeds

avocado oil | pomegranate seeds | goji berries | açaí powder



Learn about our approach to healthy eating.



PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye, or barley)

V = Vegan (contains no animal product. May contain honey.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.