

## SALADS

**Add a protein:** Chicken +2 Tofu +2 Hanger Steak +4 Shrimp +4 Seared Sashimi-Grade Yellowfin Tuna +4 Faroe Islands Salmon +4

### FOUR FARMERS 10

Field greens, dates, hazelnuts, goat cheese, cornbread croutons, campari tomatoes, and avocado with champagne vinaigrette

### SUMMER SHRIMP SALAD 14

Seared and chilled shrimp with fresh arugula, hominy, cotija cheese, baby yellow and red tomatoes, and avocado lime dressing

### COBB 10

Field greens, crumbled blue cheese, bacon, avocado, corn, red onion, hard boiled egg, and campari tomatoes with champagne vinaigrette

### ASIAN 10

Field greens, avocado, cilantro, mandarin oranges, carrots, red peppers, edamame, sesame seeds, toasted peanuts, and crispy wontons with peanut vinaigrette

### THE CRUNCH 10

Kale, avocado, red quinoa, blueberries, candied pecans, mandarin oranges, apples, and hearts of palm with champagne vinaigrette

### GOOD GRILLED 10

Field greens, black beans, avocado, corn, tomato, roasted red peppers, tortilla strips, and shredded monterey jack cheese with chipotle lime vinaigrette

## SANDWICHES

*Served with your choice of hand-cut french fries, hand-cut sweet potato fries, cole slaw, kale slaw, or market salad*

### SPICY CHICKEN BAO 11

Grilled chicken, gochujang sauce, kimchi, pickles, lettuce, and daikon slaw with micro greens on a bao bun

### GOING BACK TO CALI 10

Shaved turkey, havarti cheese, mustard-honey, avocado, tomato, and red onion on wheat bread

**Add:** bacon +2

### MUSTARD-HONEY CHICKEN 12

Grilled chicken, monterey jack cheese, roasted red pepper, bacon, avocado, bibb lettuce, and red onion on a pretzel bun

### MOLTEN GRILLED CHEESE 9

American, cheddar, and mozzarella cheeses on challah bread

**Add:** bacon +2

### THE 24-HOUR STEAK 15

24-hour marinated hanger steak, blue cheese, arugula, varietal mushrooms, buttermilk garlic dressing, and balsamic caramelized onions on soft french bread

### #1 TUNA SANDWICH 14

Seared yellowfin tuna, ponzu sauce, coleslaw, avocado, and red onion on a sesame seed bun

## BOWLS

**Add a protein:** Grilled Chicken +2 Tofu +2 Hanger Steak +4 Seared Sashimi-Grade Yellowfin Tuna +4 Faroe Islands Salmon +4

### BUDDHA BOWL 11

Brown rice, peanut ginger glaze, stir-fried market vegetables, toasted peanuts, green onions, and sesame seeds

### BOWL BIM BAP 11

White rice, gochujang chile sauce, spinach, bean sprouts, carrots, enoki mushrooms, kimchi, and pickled daikon radish, topped with a fried egg

## PIZZA

Baked at 600° for a crispy crust!

**Add to any pizza:** Grilled Chicken +3

**Any pizza may be made Gluten-Free**

featuring small Udi's gluten-free crust **starting at 9**

### STANDARD CHEESE 11

Marketmade tomato sauce, fresh mozzarella, and parmesan cheese

**Add:** Pepperoni +2 Italian Sausage +2

### FROM THE GARDEN 14

Marketmade pesto, fresh mozzarella, goat cheese, parmesan, olives, basil, spinach, roasted bell pepper, roasted fennel, arugula, and garlic oil

### EL DIABLO 14

Marketmade tomato sauce, fresh mozzarella cheese, pepperoni, spicy calabrese salami, parmesan cheese, olive oil, and basil

### CLASSIC MARGHERITA 12

San Marzano tomatoes, fresh mozzarella, and basil

### BBQ CHICKEN 14

Grilled chicken, red onion, gouda cheese, fresh cilantro, and BBQ sauce

## BURGERS

Our Standard beef patties are a perfect blend of chuck, brisket, and sirloin, ground fresh daily in the Butcher Shop

*Served with your choice of hand-cut french fries, hand-cut sweet potato fries, cole slaw, kale slaw, or market salad*

**Add-ons:** Cheese +1 Applewood-Smoked Bacon +1 Fried Egg +1 Sautéed Varietal Mushrooms +1 Balsamic Caramelized Onions +1

**Any beef burger patty may be substituted for:**

Turkey +1 The Beyond Burger +1 Grassfed Beef +2

### THE ROADSIDE 11

7 oz. Standard beef patty, Standard sauce, American cheese, sweet onion, bibb lettuce, tomato, and pickle on a sesame seed bun

### THE RANCHER 13

7 oz. Standard beef patty, cheddar, bacon, fried egg, caramelized onions, dijonaise, and pickles on a brioche bun

### BOURBON BBQ 13

7 oz. Standard beef patty, bourbon BBQ sauce, fried onion rings, sweet corn mash aioli, and applewood-smoked bacon on a pretzel bun

### JALAPEÑO TURKEY 12

Housemade turkey patty, lettuce, cole slaw, tomato, and jalapeño-avocado sauce on a nine-grain bun

### BEYOND BURGER 12

The Beyond Burger plant-based patty, Chef's vegan sauce, Daiya dairy-free, gluten-free cheese, lettuce, tomato, and caramelized onions on a gluten-free bun

### HAWAIIAN TUNA POKE 14

Soy-marinated sashimi-grade yellowfin tuna, citrus, avocado, kale, scallions, mint, and mango over white rice

### GRILLED BEEF SKEWERS 17

Tender beef, basmati rice, pita bread, hummus, tomato cucumber salad and jalapeño-avocado sauce

### MANGO GLAZED SALMON 16

Cauliflower rice, edamame, roasted corn, and avocado

## SIDES

### SOUP OF THE DAY 4 / 6

### HAND-CUT FRENCH FRIES 4

with housemade ketchup

### HAND-CUT SWEET POTATO FRIES 5

with housemade mustard-honey

### CHEESE FRIES 6

Melty cheese ladled atop seasoned fries

### TRUFFLE FRITES 6

Parmesan, parsley, and chives

### COLE SLAW 3

Creamy dressing

### KALE SLAW 4

Creamy dressing and pistachios

### MARKET SALAD 4

Tomato, carrots, cucumber, pickled red onion, cornbread croutons, and balsamic vinaigrette

### CRISPY BRUSSELS SPROUTS 6

Espelette pepper, citrus, and parmesan

### MAC AND CHEESE 6

Housemade cheese sauce & elbow macaroni

## DESSERTS

### ICE CREAM SKILLET COOKIE 6

### PALEO BROWNIE 5