

starters

- bread, butter, sea salt** • 3
- castelvetrano olives** ♦ ■ 5
- mixed marinated olives, cornichons** ♦ ■ 5
- marcona almonds** ♦ ■ 5
- hosta hill crimson kraut** ♦ ■ 6

soups of the day 7

mixed greens 9

choice of balsamic ♦ ■ or green goddess ♦

iceberg wedge ♦ • 9

house-made blue cheese dressing
add bacon 3

avocado roll ■ 11

pickled ginger, wasabi, shoyu

kale and apple salad ♦ ■ 10

toasted sunflower and pumpkin seeds,
local apple cider vinaigrette

chef's choice cheese board • 14

2 local cheeses, house-made chutney,
marcona almonds, warm french bread

mezze plate ■ 14

lemon tahini, spicy adjhika,
marinated gigante beans, dolmas,
olives, warm pita

burgers

grilled roll, lettuce, tomato, red onion,
pickle, coleslaw and oven roast potatoes
add cheddar or blue cheese 2
add nueske's bacon 3

dream away sirloin burger 12

local grass-fed burger as available 15

house-made lentil brown rice burger ■ 12

salad burger ♦

any of the above served on our mixed green salad
with choice of dressing and a pickle

main dishes

dream away mac and cheese • 13

add buttered crumbs
add habanero sauce
add bacon 3
add peas 1

ponzu tofu rice bowl ■ 22

japanese pickled vegetables, arugula,
roast delicata squash, toasted sesame seeds

red chile enchiladas • 19

cheddar and scallions,
new mexico red chile sauce,
topped with sour cream and shredded lettuce

seared duck breast ♦ 25

spice roast kabocha squash, arugula,
maple syrup

vietnamese singing chicken 23

white meat morsels simmered in special sauce
with fresh ginger, served with rice,
carrot-daikon pickle and cucumber

herb baked trout ♦ 24

tartar sauce, lemon wedge,
evoo roast gold potato, sauteed kale

skirt steak carne asada ♦ 28

refried black beans, cotija cheese, guacamole,
chipotle sauce, warm corn tortillas

sage and juniper brined pork chops ♦ 24

house made apple sauce, crimson kraut,
evoo roast gold potato

rib eye steak ♦ 28

spicy adjhika, oven roast potatoes,
fall vegetables

- ♦ *gluten free*
- *vegetarian*
- *vegan*