

starters

bread, butter, sea salt ● 3
castelvetrano olives ◆ ■ 5
mixed marinated olives ◆ ■ 5
marcona almonds ◆ ■ 5
house-made giardinera ◆ ■ 5

soups of the day 7

mixed greens 9
choice of balsamic ◆ ■ or green goddess ◆

iceberg wedge ◆ ● 10
house-made blue cheese dressing
add bacon 3

arugula, spinach, orange salad ◆ ● 11
radishes, bulgarian feta, kalamata olive vinaigrette

vietnamese crab cakes 15
lettuce, cucumber, fresh herbs, sweet chile sauce,
crispy rice paper

mezze plate ■ 14
chickpea hummus, dukkah, dolmas,
olives, north african spiced beet salad, warm pita

quesadillas with smoky salsa ◆ ● 9
two corn tortillas with queso fresco, queso cotija,
chipotle-tomatillo salsa

burgers

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

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

thai tempeh satay rice bowl ■ 22
crispy tempeh over rice
with coconut-peanut satay sauce*,
cucumber, green chili and red onion pickle,
wilted greens, crispy rice noodles, sambal

tiganopita me feta ● 19
sheep's milk feta and kalamata olive baked savory
pancake, sautéed green spring vegetables

spinach fettuccine with white clam sauce 19
garlic, fennel, parsley, spinach, white wine
topped with crispy buttered bread crumbs

lamb kwarma with hummus 24
seared hand-cut lamb marinated in lebanese spices
served over chickpea hummus with parsley, lemon and
toasted pine nuts, house-made pickles, warm pita

chicken milanese 22
crispy breaded chicken cutlet, lemon wedge,
garlicky spinach fettuccine, arugula salad,
lemon-shallot dressing

arctic char adobado en dos colores ◆ 26
baked filet with green chili adobo and red chili adobo
over rice with sautéed green spring vegetable,
totopos

mole verde oaxaqueno ◆ 23
braised pork green mole stew with zucchini and spinach,
radishes and crispy tortilla strips on top

rib eye steak ◆ 28
three herb chimichurri, baked potato with butter,
sautéed green spring vegetable

**our shoyu is aged and certified gluten free*

◆ *gluten free*
● *vegetarian*
■ *vegan*