

## starters

- bread, butter, sea salt** ● 4
- castelvetrano olives** ◆ ■ 6
- mixed marinated olives** ◆ ■ 6
- marcona almonds** ◆ ■ 6
- marinated gigante beans** ◆ ■ 5

## **soups of the day** 8

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

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

- crab and avocado salad remoulade** ◆ 15
- new orleans style

- avocado nori roll** ◆ ■ 13
- wasabi, pickled ginger, shoyu

- mezze plate** ● 14
- skordalia, marinated beets, tzatziki, dolmas, olives, warm pita

## 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

- black pepper tofu** ■ 23
- sticky shoyu sauce with shallots garlic and ginger, arugula, spring vegetable, rice

- porcini ravioli** ● 21
- oyster mushrooms, cream and parmesan, roast asparagus, scallions

- korean tempeh rice bowl** ◆ ● 22
- cucumber-ginger salad, hosta hill kimchi, gochujang, scallions

- greek lamb** 25
- tzatziki, spring vegetables, house vegetable pickle, warm pita bread

- mexican roast chicken** ◆ 22
- with tomatillo-chipotle salsa, avocado, jalapeno slaw, rice, warm corn tortillas

- baked trout** ◆ 26
- house-made ramp and dill tartar sauce, roast potatoes, spring vegetable

- spicy korean pork** ◆ 23
- cucumber-ginger salad, hosta hill kimchi, gochujang, rice

- ny strip steak** ◆ 28
- spicy adjika, spring vegetables, roast potatoes

*\*our shoyu is aged and certified gluten free*

- ◆ *gluten free*
- *vegetarian*
- *vegan*