

APRON

LIGHT FARE

CARNAROLLI RICE AND SHRIMP chorizo, english peas saffron lobster broth	19 GF
MOZZARELLA SUPLI crispy rice, pomodoro sauce, fresh oregano	11
CRISPY CALAMARI caper, pepperoncini, meyer lemon aioli	13

SALADS

CLASSIC CAESAR SALAD romaine hearts, brioche crouton grana padano cheese, boquerónes, caesar dressing	13
GREEK SALAD petite greens, pickled red onions, feta, olives baby heirloom tomato, cucumber, crisp pepperoncini lemon-oregano dressing	13 V
ROASTED BEET SALAD fennel pollen, whipped ricotta cheese hazelnut, mixed greens, burnt honey vinaigrette	14 GF

upon request, grilled chicken, trout, or shrimp can be added to any salad for an additional 6

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MAIN

CREEK STONE FARMS ANGUS BURGER gem lettuce vine ripe tomato, sliced onion whiskey pickles, brioche bun choice of: american, swiss, monterey jack, aged cheddar cheeses	17
SPICY SUMAC GRILLED LAMB GYRO dill tzatziki, crispy chick peas pickled onion	16
TURKEY PANINI thin sliced turkey, smoked bacon, tomato local honey 'dijonaise', swiss	15
STEELHEAD TROUT lemon olive and artichoke farrotto arugula, cumin roasted carrot mousseline, lemon sauce	26
ZA'ATAR SPICE CHICKEN sweet potato mousse, garlic butter rapini pearl onion, parsnip, carrot, spiced pomegranate jus	25

Our mission is to incorporate locally sourced and organic ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or egg may increase your risk of foodborne illness.

GF: Gluten Free | V: Vegetarian