



SUUPS	
Truffle Potato Leek onion, potato and aromatics pureed with fresh cream and Italian white truffle oil.	4/7
Chef's Choice seasonal soup of the day	4/7
GREENS	
Arugula Salad tocal angula, watermelon, beet-pickled onion, crispy fried pork belty and mission fig balsamic reduction	9
Asian Tuna Salad* seared tuna served childed with boby greens, shaved fennel, radish, avocado and orange miso dressing	13
Kale Caesar boby Role with candied garlic, pan-fried pretzel crouton, anchovy vinalgrette and manchego cheese	5/9
Quail Panganella* grilled quail served atop local heirioom tomata, cucumber, shallot, fresh bread, arugula and bright herb vinaigrette	12
Miyad Graens	5/0

fresh greens, artichoke, olive, red onion, tomato and

crumbled feta and choice of herb vinalgrette or

green goddess dressing

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Yam Fries

served with a sweet malaysian chill aioli

topped with housemade ricotta, toasted almonds

Heirloom Carrots

and carrot frond pesto



Owner Philip Wilson Chef/Owner TK Peterson

Chef de Cuisine Chris Rieke

General Manager Ann Turner

