

# ALL DAY MENU

## TO SHARE

**roasted eggplant** pomegranate molasses, crudite 14 **pb**

**mussels** chorizo, spiced broth, ciabatta 20

**wings** soy bbq glaze, crudite, ranch 16

**baked brie** lavender honey, rosemary, focaccia 18 **ve**

**calamari** cherry peppers, sweet heat vinaigrette 18

**crispy green beans** sriracha aioli 12 **ve**

**margherita flatbread** heirloom tomato, fresh mozzarella, basil 15 **ve**

**mushroom flatbread** caramelized onions, eggplants, goat cheese, balsamic 18 **ve**

## SALAD

**grain bowl** quinoa, mixed greens, edamame, tomato, avocado, cucumber, carrot, green goddess dressing 16 **pb**

**kale harvest** kale, garbanzo, butternut squash, brussels sprouts, apple, tahini dressing 18 **pb**

**tangerine salad** arugula, fennel, crispy shallots, pomegranate vinaigrette 15 **pb**

**add:** chicken 10, steak 16, salmon 14

## BETWEEN BREAD

served with fries or dressed greens, truffle fries +4

**current burger** american, caramelized onion, pickle, dijonnaise 20

**add:** patty +5, bacon +2, avocado +5

**turkey pesto** provolone, arugula, roasted peppers, tomato 16

**bbq black been burger** pickled slaw, crispy shallots 18 **pb**

**black and bleu** grilled steak, arugula, mushrooms, balsamic onions, blue cheese aioli 22

## PLATES

**half chicken** seasonal vegetables, wild rice, chicken jus 30

**braised lamb shank** roasted fennel fingerlings, squash purée 40

**blackened salmon** lemon garlic farro, green beans 32

**nduja gnocchi** sundried tomatoes, broccolini, parmesan 24

**mushroom rigatoni** kale, onion, peppers, boursin cream 24 **ve**

## SIDES

**smashed potatoes** truffle garlic aioli 12

**warm focaccia** rosemary oil 8

**glazed carrots** sliced almonds 10

**grilled broccolini** lemon, feta 10

**charred cauliflower** curry blend 10

## DESSERT

**seasonal cheesecake** complimentary sauce 12

**berry bar** pistachio, cashew, almond, coconut 12 **pb**

**sorbet** raspberry, mango, or lemon 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let our staff know of any dietary restrictions you may have. We will be happy to accommodate you.

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.18% gratuity will automatically be added to parties of 6 or more.

gf gluten free pb plant based ve vegetarian nf nut free

CURRENT

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