

## SOUPS

### **Chef's Soup of the Day \$14**

Ask your server for today's Chef's soup of the day.

### **Udon Noodle Soup \$18**

Udon noodles, soy miso fish broth, Bok choy, shiitake mushrooms, bean sprouts, water chestnuts, chili, gochujang oil, bonito flakes, seaweed, scallion.

## SALADS

Add Chicken \$10 Add Shrimp \$12 Add Duck \$12  
Add Salmon \$14\* Add Steak \$16\*

### **House Salad \$12**

Cucumber, diced peppers, tomatoes, and carrots w/ carrot & ginger dressing.  
GF/VEG/V

### **Beet Salad \$13**

Roasted beets, arugula, orange segments, and toasted pepitas w/ a Dijon honey vinaigrette.  
GF/VEG

### **Five Spiced Poached Pear Salad \$15**

Farm Greens, candied walnuts, feta, water chestnuts, shaved radish, and orange zest w/ Kimchi vinaigrette.  
GF/VEG/VA

### **Cold Vermicelli Noodle Salad \$14**

Vermicelli noodles, scallion, peppers, mint, and basil served w/ a Thai sweet chili sauce.  
GF

### **Kani Salad \$14**

Imitation crab, mango, cucumber, carrot, scallion, sesame seeds, and nori, served over mixed greens.  
GF

## TACOS

ALL TACOS ARE GLUTEN FREE AND  
SERVED W/ FRENCH FRIES

### **BBQ Chicken \$16 BBQ Pulled Pork \$16 Mixed Vege \$15**

Gochujang slaw, pickled onions, cotija cheese, and cilantro, on corn tortillas.

### **Shrimp \$20 Seared Salmon \$24**

Mango Salsa, pickled onions, cotija cheese, and cilantro, on corn tortillas.

### **Soy Braised Beef Rib Tacos \$23**

Wasabi aioli, pickled onion, Radish, and farm greens, on corn tortillas.

## FLATBREADS

*Gluten Free dough available \$3*

### **Margherita \$16**

Fresh mozzarella, marinara, fresh tomato, and basil.

### **Tres Formaggi \$16**

Olive oil, ricotta, parmesan, and mozzarella.

### **The Bacon Jam \$22**

Olive oil, ricotta, parmesan, mozzarella, And house-made bacon jam.

### **BBQ Fried Chicken \$19**

Arugula, cheddar, fried chicken, and BBQ Sauce.

### **Italian Sausage \$19**

House made Italian pork sausage, whipped ricotta, arugula, orange zest, and balsamic glaze.

### **Mushroom & Caramelized Onion \$17**

Seasonal mushrooms, caramelized onion, mozzarella, and marinara.

### **Supreme \$23**

Italian pork sausage, pepperoni, peppers, onions, mushrooms, mozzarella, parmesan, and marinara.

## SMALL PLATES

### **Fried Brussels \$13**

Dressed in honey lime siracha sauce and tossed with crispy bacon  
GF

### **Chicken Satay \$15**

Served w/ cucumber and peanut dipping sauce.  
GF/O

### **Bang-Bang Shrimp \$16**

Panko fried shrimp and seasoned fries with our house made bang-bang dipping sauce.  
GF

### **Duck Spring Rolls \$18**

Vermicelli noodles, scallion, and peppers, served w/ a Thai Sweet Chili sauce.  
GF

\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

# MAINS

## **Beef Sushi Roll \$23**

Soy braised beef rib, wasabi aioli, cucumber, red lettuce, cabbage, ginger soy dipping sauce.  
GF

## **Salmon \$38\***

Wild caught Salmon w/ honey and lemongrass glaze, vegetable coconut curry broth, mango/jalapeno salsa, fried Vermicelli noodles, and basmati rice.  
GF

## **Chicken Katsu \$23**

Panko fried chicken w/ lemongrass glaze, cucumber salad, and sushi rice.  
GF/O

## **Bacon Jam Burger \$23\***

8-ounce grass-fed burger, house made bacon jam, arugula, tomato, and black garlic aioli, on a Brioche bun w/ your choice of Cheddar, Mozzarella, or Swiss. Served w/ parmesan parsley fries.  
GFA

*Gluten free bun available \$3*

## **Blackened Salmon BLT Sliders \$22\***

Blackened Salmon, crispy bacon, farm greens, tomato, and mango/scallion aioli, served w/ French fries.

## **Pad Thai \$25**

Traditional Pad Thai rice noodles, egg, peppers, cilantro, bean sprouts, scallions, and pistachio. Topped w/ sesame seeds and lime wedges.  
GF

*Add Chicken \$10 Add Shrimp \$12 Add Duck \$12  
Add Salmon \$14\* Add Steak \$16\**

## **Fried Rice \$15**

Fried rice w/ egg, sautéed vegetables, and a touch of sweet Thai Chili sauce.  
GF/VEG/VA

*Add Chicken \$10 Add Shrimp \$12 Add Duck \$12  
Add Salmon \$14\* Add Steak \$16\**

## **Prime Rib Korean Stir Fry \$38**

Stir fried marinated prime rib, radish, carrots, peppers, onion, and scallion served over Basmati rice and topped with micro greens.  
GF

## **Vegetable Korean Stir Fry \$25**

Stir fried radish, carrots, peppers, onion, and scallion served over Basmati rice and topped with micro greens.  
GF/VEG/V

V-Vegan VA-Vegan Available O-Organic VEG-Vegetarian  
VEGA-Vegetarian Available GF-Gluten Free GFA-Gluten Free Available

Please let your server know of any allergy or dietary restrictions.

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