

# DAILY SPECIALS

## Summer Squash Soup -\$8

Chives, Olive Oil, Crispy Curried Mushrooms,  
Bread & Butter *(Vegan w/o Butter)*

## Frisée Salad -\$14

Local Blueberries, Feta, Red Onions,  
Toasted Pecans, Lemon Balsamic Vinaigrette

## Local Heirloom Tomato Salad -\$15

Mozzarella, Red Onion,  
Balsamic Reduction, Basil Oil

## Mexican Street Corn -\$9

Grilled Corn, Chipotle Aioli, Cotija,  
Scallions, Smoked Paprika

## Chicken Picadillo Empanadas -\$14

Poblanos, Chihuahua Cheese,  
Cotija, Scallions, Pepitas, Sour Cream

## Flatbread -\$18

Ricotta, Roasted Corn, Green Onion,  
Crushed Tomato, Mozzarella, Pecorino

## Local Heirloom Tomato Sandwich -\$18

Arugula, Basil Aioli, Pecorino,  
Rosemary Focaccia, Fries

## Backyard Cookout -\$24

Dry Rub Chicken Legs, Collard Greens,  
Buttery Cornbread

# SWEETS

## French Vanilla Crème Brûlée -\$10

Fresh Raspberries

## Sugar Plum Cobbler -\$10

Sugar Plum Compote, Buttermilk Biscuit,  
Whipped Cream, Powdered Sugar

## Cheesecake -\$10

Local Blueberry Compote,  
Whipped Cream, Powdered Sugar