

MENU

EAT DRINK HANGOUT

1/2 Dozen East Coast Oysters 15 (gf)

wasabi granita | yuzu mignonette

Kettle Chips 6 (gf/v)

house-made chips | aioli

Roasted Rainbow Carrots 15 (gf/v)

ted's carrots | whipped feta | crunchy pepitas | grilled red onion |
pomegranate arils | cilantro | chipotle dressing

Hummus and Local Veg 17 (v)

roasted, fresh & pickled vegetables |
marinated eggplant | olives | whipped tahini | spicy garlic white bean hummus |
grilled baguette

Duck Spring Rolls (3) 16 (gfo)

crispy duck confit | local veg, crispy wonton and apple in rice paper |
peanut & nuoc cham dipping sauces

Tuna Poke 18 (gf)

diced tuna | macadamia nuts, sweet onion, & scallions | soy-sesame dressing |
furikake & lime | cucumber & lettuce

Pork Belly Bao Buns (2) 16 (vo)

vegeterian option

char siu grilled oyster mushroom

steamed bao buns | char siu pork belly | cucumber, carrot, scallions, sesame |
sriracha mayo

Sunshine Nachos 22 (vo/gf)

house tortilla chips | chicken |
roasted tomato salsa | salsa verde | radishes | cilantro | roasted corn | pepitas |
ricotta-monterey cheese

Adjara Khachapuri 24 (v)

boat-shaped bread overflows with melted cheese and a perfectly cooked egg,
beckoning to be dipped with the crispy dough

Salmon Escabèche Salad 21 (gf)

seared salmon preserved in olive oil, red pepper, zucchini, carrot, and spices |
salad of fennel, escarole, olives & sun-dried tomatoes | garlic croutons

Beef Kofta (2) 20

grilled beef skewered kofta meat | flat bread | chermoula | yogurt sauce |
onions, tomato, lettuce

Strawberry Sorbet Sundae 13 gf

Halva | tahini caramel sauce | rhubarb jam