

## APPETIZERS

**Artisan Breadbasket** \$10

Served warm with whipped butter

**Soup of the Day** \$12

Freshly made & served with toasted herb focaccia bread

**Artisan Mixed Greens (GF)** \$18

Granny Smith apple slices, goat cheese, tomatoes, farro grain, pickled golden beets, radishes, candied walnuts & chard lemon vinaigrette *(add chicken or prawns +\$10)*

**Parmesan Kennebec Fries** \$12

Served with garlic confit aioli

**Steamed Mussels (GF)** \$26

Portuguese style mussels cooked with chorizo, tomatoes, white wine and fennel broth.

Served with grilled, organic French bread

**Sauteed Garlic Prawns** \$22

Served with squash ravioli, confit tomatoes, lemon beurre blanc

**Shrimp & Scallop Cake (GF)** \$23

Gluten free cake, served with Asian slaw, lime and siracha aioli & grilled pineapple salsa

**Caramelized Mushroom Flatbread (GF)** \$18

Mushroom bechamel, goat cheese, roasted butternut squash, balsamic glaze & organic arugula

**Gochujang Chicken Wings** \$25

Pickled daikon & carrot, sesame seeds, scallion (Vegan option: sub with cauliflower bites)

**Avocado & Tuna Tartar (GF)** \$25

Marinated Ahi Tuna, cucumber, sesame seeds, chipotle aioli, avocado & crispy wontons