



Lunch

Johnny Alamilla – Chef

Carrot and ginger soup with sweet English pea puree 5. cup / 7. bowl (vegan)

Tomato -curry soup with cilantro yogurt cream 5. cup / 7. bowl

Maryland style crab cake with jalapeno remoulade 10.

Citrus glazed fried calamari with crispy rice noodles and black sesame seeds 12.

Thai style chopped salad - green papaya, rice noodles, radicchio and spring vegetables in a tangy lime nuoc mam vinaigrette 8. small / 12. large

Caesar salad baby romaine, grilled herbed focaccia croutons and shaved parmesan cheese 8. / 12. (vegan)

Spinach salad with grilled asparagus, cherry tomatoes, fried garlic and chopped farm egg in a sherry mustard vinaigrette 8. small / 12. large

House made vegetable burger with aged Wisconsin cheddar, caramelized onions and crispy Kennebec fries 14.

Angel hair pasta with roasted tomato-basil sauce and sautéed summer vegetables

8. small / 14. large (vegan)

Ranchero tostada - refried beans and scrambled tofu on crispy corn tortillas with avocado, queso cotija and tomato pico 14.

Yakisoba stir-fried buckwheat soba noodles with Japanese vegetables and cubes of silky tofu 7. small / 13. large

Add grilled prawns to any of the above 7.

Fried tofu 5.

A gratuity of 20% will be added for parties of six or more. Please turn your cell phone off out of courtesy to others.