

# Daily Harvest

## A FRESH START

MUSHROOM BROTH <sup>GF, V, VE</sup> ..... \$9  
Roasted Mushrooms, Chives

ROASTED CARROT BISQUE <sup>GF, V, VE</sup> ..... \$14  
Ginger, Coconut, Lemongrass

GIGANDE BEAN STEW <sup>GF, V, VE</sup> ..... \$17  
Tomatoes, Red Wine, Mediterranean Oregano,  
Toasted Focaccia

ROASTED BRUSSELS SPROUTS <sup>V, VE</sup> ..... \$17  
Miso Cashew Cream, Chili Crunch

AHI TUNA AVOCADO SALAD <sup>GF, V</sup> ..... \$12  
Ponzu, Chili Crunch, Spicy Mayo, Sesame

BLISTERED SHISHITO <sup>GF, V, VE</sup> ..... \$12  
Sesame Seeds, Preserved Lemon, Chili Crunch

ROASTED SEASONAL VEGGIES <sup>GF, V, VE</sup> ..... \$17



## FROM THE STONEFIRE OVEN

PIZZA CALABRESE ..... \$18  
San Marzano Tomatoes, Italian Mozzarella,  
Pickled Chile, Spicy Salami, Hot Honey

PIZZA BLANCA <sup>V</sup> ..... \$17  
Garlic Ricotta, Italian Mozzarella, Grana Padano

PIZZA MARGHERITA <sup>V</sup> ..... \$16  
San Marzano Tomatoes, Italian Mozzarella, Basil

PEAR + FIG PIZZA <sup>V</sup> ..... \$18  
Garlic Oil, Roasted Pear, Organic Turkish Fig,  
Double Crème Brie, Baby Arugula, 12 Year  
Aged Tondo

HAZEL DELL MUSHROOM PIZZA <sup>V</sup> ..... \$24  
Garlic Ricotta, Italian Mozzarella, Roasted  
Mushrooms, Winter Truffle, Cypress Grove  
Truffle Tremor

## GREENS + GRAINS

BURRATA + HEIRLOOM TOMATO BOWL <sup>V</sup> ..... \$18  
Heirloom Tomato Jam, Pickled Chile,  
Toasted Focaccia, 12 Year Aged Tondo

PEAR + BRIE SALAD <sup>V</sup> ..... \$16  
Double Crème Brie, Pear, Dried Cherries,  
G+G Brittle, Mixed Greens, Lemon Vinaigrette

G+G SALAD <sup>GF, VE</sup> ..... \$14  
Mixed Greens, Fennel, Carrots,  
Pomegranate Seeds, Brown Butter Vinaigrette

ANCIENT GRAINS SALAD <sup>V, VE</sup> ..... \$17  
Amaranth, Quinoa, Kale, Smoked Almonds,  
Green Apples, Avocado, Citrus, Blood  
Orange Vinaigrette

SPINACH BERRY SALAD <sup>V</sup> ..... \$15  
Spinach, Frisée, Blueberries, Strawberries,  
Almonds, Grana Padano, Blueberry Citrus  
Vinaigrette

Add Scottish Salmon +\$10

Add Rotisserie Chicken +\$7

Add Seared Tuna +\$8

## SEASONAL PICKS

HALF ROASTED CHICKEN <sup>GF</sup> ..... \$32  
Lemon Chicken Jus, Brussels Sprouts

BRAISED LAMB SHANK ..... \$39  
Gigande Bean Stew, Citrus Gremolata

SCOTTISH SALMON <sup>GF</sup> ..... \$29  
Mushroom Broth, Braised Kale, Miso Glaze

ANCIENT GRAIN RISOTTO <sup>V</sup> ..... \$22  
Farro, Amaranth, Quinoa, Coconut, Field  
Mushrooms, Cypress Grove Truffle Tremor

BRAISED OCTOPUS ..... \$22  
Stewed Onions, Tomatoes, Grilled Focaccia

TURKEY BURGER ..... \$18  
Double Crème Brie, Lemon Herb Aioli,  
Avocado, Spinach, Heirloom Tomato,  
Harvest Moon Bun  
Substitute House-Made Quinoa Patty +\$3

(GF) Gluten Friendly | (V) Vegetarian | (VE) Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Ask about our gluten friendly options. If you have any concerns regarding food allergies, please contact your server prior to ordering.

An automatic 20% service charge will be added to the bill for parties of 6 or more. 12.11.24

# Garden Refreshments

## GREEN MIXOLOGY

### THE CLASSICS

ESPRESSO MARTINI ..... \$17  
Grey Goose Vodka, Borghetti Espresso Liqueur

OLD FASHIONED ..... \$17  
Knob Creek Bourbon, Agave Syrup, Angostura Bitters, Maraschino Cherries, Orange Slice

GIN BASIL SMASH ..... \$14  
Tanqueray Gin, Lemon Juice, Simple Syrup, Basil

LONE RANGER ..... \$16  
Lalo Blanco Tequila, Lemon Juice, Simple Syrup, Sparkling Rosé Wine

### LIGHT + LIVELY

*low abv cocktails*

WINTER SOUR ..... \$15  
Campari, Lemon Juice, Honey Syrup, Aquafaba Powder, Rosemary Sprig

GAGE COBBLER ..... \$13  
Osborne Fino Sherry, Chambord, Lemon Juice, Mint Sprig

INVERTED BLACK MANHATTAN ..... \$18  
Montenegro Amaro, Bulleit Rye, Orange Bitters, Angostura Bitters

### CLEAN CRAFTED

*non-alcoholic cocktails*

STRAWBERRY TEMPERANCE MOJITO ..... \$14  
Lyre's NA White Cane Spirit, Lime Juice, Strawberry Syrup, Soda Water, Mint

THE NA ROB ROY ..... \$15  
Lyre's NA Traditional Reserve, Lyre's NA Aperitif Rosso

## VINE TO GLASS

### SPARKLING

	GLS   BTL
Chandon, Brut, California	\$18/\$81
Les Glories Cremant, Rosé Brut, France	\$16/\$72
La Marca, Prosecco, Italy	\$13/\$60

### RED WINE

	GLS   BTL
Planet Oregon, Pinot Noir, Oregon	\$15/\$68
Siduri, Pinot Noir, California	\$18/\$81
Domaine La Rémejeanne, Rhone Blend, France	\$17/\$77
Decoy, Merlot, California	\$14/\$63
Bodegas Ramirez de la Piscina, Rioja, Spain	\$18/\$81
Tolentino, Malbec, Argentina	\$14/\$63
Edorado Miroglio Winery	
Bio Mavrud & Rubin, Red Blend, Bulgaria	\$15/\$68
Fidora Ripasso, Red Blend, Italy	\$21/\$95
Piatelli Grand Reserve, Cabernet, Argentina	\$16/\$85
Ancient Peaks Quarry, Cabernet, California	\$19/\$86

### WHITE WINE

	GLS   BTL
The Beach By Whispering Angel, Rosé, France	\$14/\$63
Bricco Riella Cascina Pian D'or, Moscato, Italy	\$12/\$54
A to Z, Riesling, Oregon	\$14/\$63
Alois Lageder Terra Alpina, Pinot Grigio, Italy	\$15/\$68
Paul Dolan, Sauvignon Blanc, California	\$14/\$63
Domaine Durand, Sancerre, France	\$19/\$86
Wente, Chardonnay, California	\$14/\$63
Brewer Clifton Diatom, Chardonnay, California	\$18/\$81
Château Nicot, White Bordeaux Blend, France	\$13/\$59

### NON-ALCOHOLIC

	GLS   BTL
Thomas Scott Noughty, Sparkling Chardonnay, Spain	\$16/\$72
Thomas Scott Noughty, White Blend, South Africa	\$16/\$72
Thomas Scott Noughty, Syrah, South Africa	\$16/\$72

## GRAIN + BREWS

### DRAFTS

Michelob Ultra Lager / 4.2%	\$8.50
Dry Dock Apricot Blonde / 5.1%	\$9.50
Great Divide Car Camper Hazy Pale Ale / 5%	\$9.50
Denver Beer Company	
Princess Yum Yum Raspberry Kolsch / 4.8%	\$9.50
Dry Dock Tropical Sour / 5%	\$9.50
Left Hand Brewing Sawtooth Amber Ale / 5.3%	\$9.50

### NON-ALCOHOLIC

Heineken o.o	\$9
Denver Beer Co. Easy Living Sparkling Hop Water	\$9
Brooklyn Brewery Special Effects Hoppy Amber	\$9
Lagunitas IPNA	\$9

### CANS

Blue Moon Belgian White / 5.4%	\$9
Budweiser Lager / 5%	\$8.50
Bud Light Lager / 4.2%	\$8.50
Coors Light Lager / 4.2%	\$8
Corona Extra Mexican Lager / 4.6%	\$9
Heineken Lager / 5%	\$9
Sam Adams Boston Lager / 5%	\$9
Stella Artois Pilsner / 5%	\$9
New Planet Gluten Free Blonde Ale / 4.8%	\$9

### SELTZERS + CIDERS

White Claw Mango Hard Seltzer / 5%	\$9
Truly Wild Berry Hard Seltzer / 5%	\$9
High Noon Lime Vodka Seltzer / 4.5%	\$12
Angry Orchard Hard Cider / 5%	\$10