

## **MENU**

## **SMALL PLATES**

Salmon & Avocado Tartare n, gf spicy mayo, fingerling chips, salmon roe	19
<b>Tomatoes &amp; Stracciatella</b> n, v heirloom grape tomatoes, arugula pesto, pistachio chutney stracciatella cheese, grilled rosemary bread	16
Parmesan Herb Fries $v$ truffle aioli	11
<b>Zucchini Blossoms</b> v ricotta stuffed fried zucchini blossoms, spring vegetables, panko, marinara, roasted shallot dip	18
Memories of Ceviche gf leche de tigre, cobia, drunken onion, corn, micro cilantro, green apple foam	20
Roasted Garlic Hummus vg fried artichokes, black olive panfritto, smoked paprika, pan pita, extra virgin olive oil	18
Corn Three Ways v, gf corn purée, roasted baby corn, grilled corn kernels, parmesan foam, pickled fresno pepper	16
Yellow Tomato Gazpacho v, gf heirloom yellow tomato, cucumber, bell pepper, smoked feta, basil oil	14
Grilled Fish Tacos gf swordfish al pastor, roasted pineapple chutney, cilantro aioli, pickled red cabbage, queso fresco, corn torti	16 illa
LARGE PLATES & HANDHELDS	
Brick Chicken half boneless chicken, crispy smashed potatoes, arugula, chimichurri	28
Pan Seared Salmon gf mustard sauce, garlic spinach, sautéed fregola	34
Mediterranean Sea Bream tail on white fish gratin, caramelized lemon, Italian salsa verde, frisée salad	34
Mushroom Risotto v, gf roasted king trumpet mushrooms,	24

served with fries or side salad

v= vegetarian | vg = vegan | n = contains nuts | gf= gluten free

red onion, norfolk sauce, served with fries or side salad

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young garlic puree, parmesan

beyond patty also available add bacon 4 | add egg 3

Grilled Chicken Club

tomato, bacon, rosemary aioli,

aged white cheddar, gem lettuce, dill pickles,

grilled chicken breast, avocado, gem lettuce,

Verde Burger



22

22

## **SALADS**

<b>Pérez Chopped Summer Salad</b> v, gf chopped baby gem, arugula, roasted beets, radish, roasted cauliflower, crumbled goat cheese, orange dressing	18
Baby Gem Caesar white anchovies, shaved parmesan, house made croutons	17
ADD ONS  pan seared salmon 12 pan seared halloumi 8  shawarma spiced chicken 9 grilled shrimp 12	
PIZZA	
Margherita v fresh mozzarella, tomato sugo, torn basil	15
"First Love" stracciatella cheese, tomato sauce, prosciutto di parma, arugula, sundried tomato puree	18
Fugazza v parmesan & fontina mornay, caramelized onions, oregano, lemon zest	16
Pizza Cantuária corn cream, fontina sauce, mozzarella, roasted corn, sautéed mushroom, sausage, shaved parmesan, arugula, white truffle oil	20
SWEETS	
Cane Sugar Donuts v cajeta & cuban coffee crème	12
Warm Apple Tart v, n caramelized apples, pine nuts, currants, cinnamon ice cream	16
Buttermilk Panna Cotta n, gf buttermilk panna cotta, mixed berries & citrus, strawberry consommé, praline	18
<b>Ice Cream</b> choice of vanilla, chocolate, or cinnamon ice cream	7

## BRUNCH available on Saturday & Sunday only

house made latke, sliced tomato, smoked salmon, poached egg, hollandaise, chives, side salad	23
Strawberry & Sweet  Mascarpone Pancakes v buttermilk pancakes, lemon curd,	20
locally grown strawberry basil compote, sweet whipped mascarpone	
Potato Leek Galette v farm egg, caramelized leeks, potato, gruyére, side salad	21
Acai Bowl vg, n seasonal fruits, nuts	19
French Omelet v, gf chives, maldon salt, side salad	21
Shrimp and Polenta gf creamy polenta, porcini sauce, butter poached shrimp,	23

grilled asparagus, mushroom salad, balsamic pearls