



SALADS

Add: Scottish Salmon \$10,
Grilled Chicken Breast \$7, Steak \$10

BABY KALE - 18 v

Baby Kale, Toasted Walnuts, Local Figs, Goat Cheese, Mango Citrus Vinaigrette, and Hemp Oil

CHICORY - 17

Mixed Chicories, Market Greens, Endive, Guanciale, Fiji Apple and Yuzu Vinaigrette

FROM THE GARDEN - 16 vg

Mixed Greens, Shaved Asparagus, Carrot Ribbons, Edamame, Blueberries, Sliced Almonds and White Balsamic Dijon Dressing

SOUTHWEST - 15 v

Mixed Greens, Grilled Corn, Fire Roasted Peppers, Avocado, Red Onion, Cojita Cheese and Poppy Seed Dressing

SIGNATURE LOWELL COBB - 23

Grilled Chicken, Garbanzo Beans, Roasted Broccoli, Soft Boiled Egg, Red Onion, Avocado, Applewood Smoked Bacon, Market Greens, and Roasted Carrot Ranch

SANDWICHES

Served with salad, kale slaw, or fries

GRILLED CHEESE - 15 v

Pepperjack, Cheddar, and Mozzarella Blend, Dijon and Heirloom Tomato

BLACK BEAN BURGER - 18 vg

Black Beans, Chickpea, Walnut, Caramelized Onion, Follow Your Heart Cheese, Vegan Roasted Pepper Aioli, Butter Lettuce and Heirloom Tomato

CRISPY CHICKEN - 18

Brined Jidori Chicken Thigh, Kale Slaw, Tomato and House Pickles

SMASH BURGER - 19

Angus Double, Roasted Red Pepper & Garlic Aioli, Pickles, Red Onions and White Cheddar Cheese

TURKEY CLUB WRAP - 17

Turkey, Applewood Smoked Bacon, Heirloom Tomato, Avocado, Greens, Chimmichuri Aioli and Chips

BAHN MI - 16 vg / 18

Cauliflower with Vegan Chipotle Aioli or Pork with Sriracha Mayo, Red Onion, Pasilla Chile, Pickled Carrots, Daikon, Red Cabbage, Chili Glaze, Cilantro.

PULLED PORK - 19

Pulled Pork Shoulder, Market Blueberry BBQ Sauce, Caramelized Onion, Kale Slaw

SNACKS

HOUSE CHIPS AND GUACOMOLE - 14 vg

FRENCH FRIES - 9 vg

TOMATO CARPACCIO - 14 v

Heirloom Tomato, Red Onion, Basil, Burrata, Imported Lemon Oil, and Balsamic Glaze

STICKY TAMARIND WINGS - 15

Confit Wings with Housemade Tamarind Glaze

AVOCADO & ENGLISH PEA TOAST - 13

Mascarpone, Radish and Fennel Flower

JALAPEÑO MAC & CHEESE BITES - 13 v

Served with Chipotle Sriracha Sauce

CRISPY BRUSSELS & TURNIPS - 12 v

Dusted with Spice Blend and Cojita Cheese

SERIOUSLY BETTER THAN VEGAN, VEGAN NACHOS - 17 vg

Cauliflower Meat, Black Beans, Follow Your Heart Cheese Sauce, Red Onion, Guacamole, Pico de Gallo, House Chips

AVOCADO & WHITE BEAN HUMMUS - 13 vg

Served with Seasonal Pickled Vegetables

ANIMAL STYLE CORN DOGS - 15

Served with Street Corn and Applewood Smoked Bacon

JERK LAMB CHOPS - 27

New Zealand Chops, Served with Mango Salsa

SWEETS

MEXICAN CHOCOLATE SUNDAE - 13

*Brownies, Chocolate Mousse, Torched Marshmallow, Bruleed
Banana, Salted Caramel and Vanilla Bean Ice Cream*

COINTREAU CREPES - 12

*Citrus Honey Mascapone,
Almond, and Local Peach Compote*

MCCONELL'S FINE ICE CREAM - 8

*Santa Barbara Strawberry,
Vanilla Bean, Dutchman's Chocolate*

FRUITY PEBBLES CHEESECAKE - 12 vg

Market Berry Compote and Coconut Whipped Cream

MILKSHAKES

Choose your ice cream and up to two mix-ins

9

BASE

**CHOCOLATE
VANILLA
STRAWBERRY**

MIX-INS

**TOFFEE
CANDIED PECANS
SALTED CARAMEL
HOUSEMADE CARMEL CORN
CINAMMON TOAST CRUNCH
FRESH BERRIES
HOUSE GRANOLA**

JUICE

From Pressed Juicery

9

**GREENS
SWEET GREENS
SWEET CITRUS
ORANGE TUMERIC
ROOTS WITH GINGER**

ETC.

**BOYLAN'S SELTZER - 6
BOYLAN'S ROOT BEER - 6
BOYLAN'S CANE COLA - 6
BOYLAN'S GINGER BEER - 6
BOYLAN'S ORANGE- 6
BOYLAN'S CREME SODA - 6
BOYLAN'S LEMONADE - 6**