Rooted

All Day Menu

Tropical Fruit Plate **$16**
Pineapple, Dragonfruit, Kiwi, Mango

Yogurt + Granola **$12**
Seasonal Jam, Local Honey

Bagel **$14**
Cream Cheese, Cucumber, Caper, Red Onion
(Add Bacon +5)

Avo Toast **$20**
Dukkah, Microgreens

Challah French Toast **$24**
Maple Syrup, Butter, Local Jam

Organic Frittata **$22**
Petit Green Salad

Mixed Plate **$24**
Trio Dips, Olives, Pickles, Cucumber Tomato Salad, Naan

Charcuterie Board **$32**
Two Cheese / One Meat, Grapes, Crackers, Spicy Honey

Baby Lettuces **$22**
Walnut, Blue Cheese

Sun Dried Peppers + Burrata **$26**
Sourdough

Greek Pasta **$28**
Sun-Dried Pepper, Olive, Feta

Caesar Salad Wrap **$14**
(Add Chicken $8)

Grain Bowl **$18**
Rice, Sprouts, Avocado, Cucumber, Pickled Onion, Mango
(Sesame Ponzu or Thai Peanut) — Add Chicken/Tuna $8

Coffee Bar

Espresso $4
Americano $4
Latte $6
Cappuccino $5
Matcha Latte $7

+$2 Oat Milk, +$2 Almond Milk, +$2 Vanilla, +$2 Lavender, +2 Chai

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Dinner Menu

Burrata	*Sun Dried Peppers, Sourdough*	$25
Lamb Meatballs	*Whipped Feta, Mint Chutney*	$27
Melon Salad	*Fennel, Ricotta, Pistachio*	$27
Gnocchi	*Basil Pesto, Grana Padano*	$32
Bucatini Al Limone	*Pecorino, Lemon*	$34
Bolognese Rigatoni	*Cherry Tomato, Ricotta*	$36
Chicken Skewers	*Cucumber Salad, Hummus, Labne*	$38

'Please inform your server of any allergies or dietary restrictions'

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.