

starters

(DF) **Salmon, Avocado and Mango Ceviche**

Flour tortilla crisps \$13

Fried Green Olives

Goat cheese and fire-roasted jalapeño filling \$6

(GF) **UP Poutine**

Kennebec fries, beef short rib gravy, garlic and herb marinated cheese curd \$12

Fried Chicken and Waffle Skewers

Six pieces, served with vermont maple syrup \$10

Chicken Liver Mousse

Cherry tomato mostarda, slow cooked egg, olive oil toasts \$11

(GF) (V) **Spinach and Arugula Salad**

Roasted sweet potatoes, pecans, apples, and cider vinaigrette \$8

(DF) (GF) **Tombo Tuna Poke**

Toasted seaweed, red clay salt, sesame seeds, gluten-free soy, sriracha and taro chips \$12

Empanadas

(GF) Masa crust, roasted pumpkin, queso fresco and pasilla pepper filling with creamy chipotle pepper sauce 2 for \$7 • Each additional empanada \$3.50

Heirloom Tomatoes

Grilled pork belly, baby greens, buttermilk and herb sauce \$10

The Wedge

(GF) Iceberg lettuce, point Reyes blue cheese, smoked bacon, egg, and cherry tomatoes \$9

Sweet Gems Caesar

With baby gold and pickled beets and garlic croutons \$8

Add grilled chicken to any salad for \$7

Grilled Peach

Burrata cheese, brown butter, grilled ciabatta \$9