

Contact us for our updated specials & selections!

We can accommodate your unique requests

Breakfast

- Farmers Market Fruit
- Greek Yogurt/Coconut Yogurt, Banana Nut Granola, Blueberry
- Avocado Toast Station, Gjusta Country Bread, Maldon Salt (gluten free Toast)
- Garnishes Poached Eggs, Cherry Tomato, Sprouts, 1-2-3 Super Seed, Fermented Chili, Dill, Basil, Lemon, EVOO
- Farmers Market Fruit
- Overnight Oats, Chia Seed, Almond, Coconut Flake
- Roasted Tomato, Thyme, EVOO
- Mushroom and Herb Frittata, Kite Hill Ricotta
- Taro Chip Chilaquiles, Salsa Rojo, Scrambled Eggs, Avocado, Sour Cream, Cilantro
- Vegan Chilaquiles, Salsa Rojo, Black Bean, Avocado, Almond-lime Crema, Cilantro
- Farmers Market Fruit

Lunch

- Assorted Pizzas
- Kale Ceasar, Brazil Nut Parmesan, Pumpkin Seed, Cherry Tomato, Olive
- Red Quinoa and Heirloom Tomato Salad, Pesto, Pinenuts, Sweet Basil
- Tuna and Celery Salad, Lemon, Evoo, Arugula
- Garbanzo Bean Salad, Chicory, Celery, Carrot, Red Onion, Calabrian Chili
- Flora Bella Arugula Salad, Endive, Grilled Peach, Meyer Lemon Vinaigrette
- Orecchiette GF Pasta, Italian Sausage, Broccoli, Spinach, Sungold Tomato, Chili Flake
- Herby Chicken Salad, Lemon, Fennel, Turmeric
- Sprouted Beluga Lentil, Fragrant Herbs, Thai Chili, Coconut Milk, Bean Sprout
- Tomato Salad, Cucumber, Opal Basil, Peanut, Crispy Shallot, Chickpea Miso-Rice Wine Vinaigrette
- Black Rice Bowl, Sugar Snap, Scallion, Broccoli, Ginger-Apple Cider Vinaigrette
- Grilled Eggplant with Crispy Shallot, Caramelized Coconut, Basil, Nigella Seed

Dinner

- Grilled Chicken Paillard, Balsamic-Mustard
- Grilled Portabella, Salsa Verve
- Cauliflower Mashed, Yukon Potato, Chive
- Charred Broccolini, Garlic, Preserved Lemon, Fermented Chili
- Garlicky Kale , Lambrusco Vinegar
- Almond EVOO Cake, Psyllium Husk
- Cedar Plank Salmon, Labneh Green Goddess
- Roasted Eggplant, Mou Hamara, Mint, Walnut
- Charred Japanese Sweet Potato, Nigella Seed, Lime Leaf Honey
- Charred Cauliflower, Green Chermoula

- Turmeric Basmati Rice, Currants, Pinenut, Dill, Lemon
- Coconut Mousse, Spirulina, Pomegranate Molasses, Strawberries
- Plant-based Burger Bar
- Grilled Chicken With Salsa Verde
- Fixins: Caramelized Onion, Caramelized Mushroom, Tomato, Butter lettuce, Mustard, Ketchup, Bread and Butter Pickles, Cheddar Cheese
- Beet and Cabbage Slaw, Apple Cider Vinegar, Apple, Herbs
- Crushed Potato, Rosemary, Roasted Garlic, Balsamic Reduction
- BBQ Carrots, Dill, Pomegranate Molasses