



FOODUARY

FEBRUARY 22 – 28, 2026

LUNCH MENU

WEEKDAYS 11AM – 4PM, DINE IN ONLY

CHOOSE ONE APPETIZER AND ENTRÉE. 25

per person, excludes tax and gratuity

APPETIZERS

LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA 🌱 GF

House-made, tahini-based, sunflower seeds, apricots, olive oil, pickled onions, cilantro.

LOCAL BURRATA BRUSCHETTA 🇻🇹

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough.

BUFFALO WINGS (5)

Roasted in-house, then fried, with celery and bleu cheese dressing.

ENTRÉES

WARM ROASTED LOCAL VEGGIE SALAD 🌱 GF

Beets, squash, Brussels sprouts, red peppers, basil, arugula, kale, sunflower seeds, pecans, dried apricots in our house-made champagne vinaigrette.

CREEKSTONE FARMS CHEESEBURGER

Served with arugula, tomato, choice of crispy fries or veggie. Choose from American, cheddar or Swiss.

LEMON CHICKEN PICCATA ♥

Caper lemon sauce, cinnamon-chipotle farro with zucchini and tomato, scallions, basil, fresh veggies.

– Cal 598, Fat 28g, Chol 98mg, Carb 38g, Fiber 6g, Prot 45g

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol 🇻🇹 Vegetarian 🌱 Plant-Based (Vegan) GF Gluten-Free