



## SALADS

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

**BABY KALE** - 18 v, gf  
Baby Kale, Toasted Walnuts, Local Figs, Goat Cheese,  
Mango Citrus Vinaigrette, and Hemp Oil

**CHICORY** - 17 gf  
Mixed Chicories, Market Greens, Endive,  
Guanciale, Fiji Apple and Yuzu Vinaigrette

**FROM THE GARDEN** - 16 vg, gf  
Mixed Greens, Shaved Asparagus, Carrot Ribbons,  
Edamame, Blueberries, Sliced Almonds and  
White Balsamic Dijon Dressing

**SOUTHWEST** - 15 v, gf  
Mixed Greens, Grilled Corn, Fire Roasted Peppers, Avocado,  
Red Onion, Cojita Cheese and Poppy Seed Dressing

**SIGNATURE LOWELL COBB** - 23 gf  
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 and Cilantro

**PULLED PORK** - 19  
Pulled Pork Shoulder, Market Blueberry BBQ Sauce,  
Caramelized Onion and Kale Slaw

## SNACKS

**HOUSE CHIPS AND GUACOMOLE** - 14 vg, gf

**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, gf  
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 Pita Chips and Seasonal Pickled Veggies

**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

### **McCONNELL'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*

### **MEXICAN CHOCOLATE SUNDAE - 13**

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

## COFFEE & TEA

**AMERICANO - 5**

**ESPRESSO - 5**

**CAPPUCCINO - 6**

**LATTE - 6**

**HOT TEA - 5**

Cans from La Colombe

6

**LA COLOMBE PURE BLACK  
LA COLOMBE VANILLA  
LA COLOMBE LATTE**

## 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**