

BAR SNACKS

🍷 MARINATED OLIVES 7
citrus, rosemary, chili

🍷 SPICED NUTS 9
smoked paprika

🍷 POTATO CHIPS 5
herbs

🍷 SNACK TRIO 10
olives / chips / nuts

APPETIZERS

TUNA TARTARE 23
avocado, habanero chili, sesame oil, chicharron

🍷 WHIPPED RICOTTA 16
truffle honey, balthazar brioche

BUTTERNUT SQUASH SOUP 17
brown butter, puffed farro, sage

🍷 BURRATA 18
caramelized pear, hazelnut, aged baslamic

GREENMARKET CRUDITÉ 15
herbed labne, hummus

WAGYU BEEF EMPANADAS 19
smoked gouda, sauce mojo, cilantro aioli



SANDWICHES

served with potato chips



LOBSTER ROLL 32
spicy mayo

SMOKED TURKEY CLUB 18
potato – onion bread, tomato compote,
avocado, smoked bacon, herb aioli

FRIED GREEN CIRCLE CHICKEN SANDWICH 18
gochujang glaze, cabbage slaw, pickled cucumber

🍷 FALAFEL WRAP 17
fattoush, herbed labne, lemon vinaigrette

DRY AGED SMASHED CHEESEBURGER 28
cheddar, everdene secret sauce, lettuce, tomato, dill pickle

CRAB CAKE 24
sauce tartar, preserved lemon, lettuce, tomato

SALADS/BOWLS

🍷 SHAVED CARROT &
ENDIVE 18
labneh, meedjool date, harissa
vinaigrette

🍷 LITTLE GEM 19
cured lemon, pecorino romano, crème
fraiche dressing, rosemary breadcrumbs

🍷 KALE & CABBAGE 19
miso-sesame dressing, asian pear, ricotta
salata

🍷 GRAIN BOWL 19
farro, jasmine rice, beluga lentil,
sunny side up egg

+ rotisserie chicken 7/ salmon 12 /green circle chicken breast 9

SIDES

🍷 SEASONAL VEGETABLES 13
shallot, garlic, ginger, herbs

🍷 CRISPY BRUSSELS SPROUTS 13
apple butter, guanciale, pickled fresno chile

🍷 FOREST MUSHROOMS 14
garlic, thyme

🍷 TRIPLE COOKED FRENCH
FRIES 9
old bay, spicy ketchup