

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
guacamole, sesame seed vinaigrette, salsa roja

🍷 WHIPPED RICOTTA 16
pistachio truffle aioli, focaccia

🍷 TOMATO SOUP 16
cheddar focaccia, creme fraiche, basil

🍷 BURREATA 18
butternut squash caponata, fuji apple, marcona almond

GREENMARKET CRUDITÉ 15
herbed labneh, hummus

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



SANDWICHES

served with potato chips



LOBSTER ROLL 29
spicy mayo, capers, chives

TURKEY CLUB 18
sourdough 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 labneh, lemon vinaigrette

SMASHED CHEESEBURGER 25
cheddar, everdene secret sauce, lettuce, tomato, dill pickle

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

SALADS/BOWLS

SIDES

BABY ICEBERG WEDGE 18
oven dried tomato, point bay blue
dressing, Nueske bacon, crispy shallot

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

🍷 SEASONAL VEGETABLES 13
shallot, garlic, ginger, herbs

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

🍷 MEDITERRANEAN BOWL 19
hummus, quinoa, grilled squash, sauce
tahini

CRISPY BRUSSEL SPROUTS 14
fuji apple, smoked bacon, balsamic agro dolce

🍷 FOREST MUSHROOMS 14
garlic, thyme

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

🍷 FRENCH FRIES 9
fried herbs