

SNACKS

MARINATED OLIVES 7
citrus, rosemary, chili

POTATO CHIPS 5
herbs

SPICED NUTS 9
smoked paprika

SNACK TRIO 10
olives / chips / nuts

APPETIZERS

EVERDENE SALUMI
& ARTISANAL CHEESE BOARD 38
chef's selection of cured meats & cheese, pickled vegetables,
horseradish mustard, toasted potato onion bread

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

BURRATA 19
caramelized pear, hazelnut, aged balsamic

HOUSE MADE CORN BREAD 10
meedjool date butter, espelette pepper

CRISPY CALAMARI 24
curry leaf, aji Amarillo, chef freddy's hot sauce

HONEYNUT SQUASH SOUP 17
brown butter, puffed farro, crispy sage

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

SALADS

SHAVED CARROT & EDIVE 18
labne, 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



ENTREES

GREEN CIRCLE CHICKEN 34
vadouvan, carrot purée, spiced jus

BRANZINO 35
escarole, coco bean, guanciale, taggiasca olive, pine nut

SCALLOPS 37
clams, mussels, brodetto, caulilini, breadcrumb

SPINACH CAMPANELLE 26
bolognese bianco, parmigiano reggiano

DRY AGED STRIPLOIN 53
crispy fingerling potato, parmigiano
reggiano, sauce au poivre

FAROE ISLAND SALMON 32
thai curry, forbidden rice, granny smith apple

FILET MIGNON 65
potato purée, black garlic butter

SMASHED CHEESEBURGER 28
cheddar, everdene sauce, lettuce, tomato,
dill pickle, french fries

SIDES

GREENMARKET VEGETABLES 13
thyme, chives

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

SPICED FRENCH FRIES 9
old bay, spicy ketchup