

SOUPS

Moroccan-spiced Cauliflower (V)

9.75

Grain and vegetable soup: fennel, onion, cauliflower, kale, pasta, farro, pecorino, tomato, chile flake, chicken stock 9.75

SALADS

Med salad: butter lettuce, red onion, radish, cucumber, tomato, crispy chickpeas, French feta 14

chèvre salad: little gems lettuce, house-smoked bacon, warm goat cheese, hazelnut vinaigrette 15

spring salad: baby kale, frisée, mint, quinoa, almonds, strawberries, snap peas, housemade ricotta cheese 14

add bacon: 3

add chicken: 5

add avocado or Calabrian chile: 2

SANDWICHES

B.L.T.: house bacon, lettuce, heirloom tomato, aioli 14.75

Curried chicken salad: cashews, celery, currants, sprouts, open-faced on focaccia toast 14.25

Roasted Mushroom: Trumpet mushroom, asparagus, pickled onion, ricotta, arugula 14.25

Daily Special \$15

Fried Chicken (Wednesday): lime-cilantro slaw, calabrian chile aioli

Meatball (Thursday): tomato sauce, fresh mozzarella

Katsu (Friday): Spicy Greens, Miso Aioli, green onion

SWEETS

Chocolate Chip Cookie Bar 4

Cardamom Shortbread Cookie 2

WINE/BTG

Sparkling	11
Sauvignon Blanc	10
Chardonnay	12
Rosé	10
Pinot Noir	12
Minervois (Rhône)	11

DRAUGHT BEER (pint):

Russian River Pilsner	8
Fort Point Native IPA	8
Allagash Tripel	10

NON-ALCOHOLIC (\$4.5)

Iced tea, sparkling lemonade
Vignette Wine soda (pinot, chard, rosé)
ginger beer, Coke
sparkling apple, sparkling h2O

EQUATOR COFFEE/TEA

Coffee	3.75
Cappuccino	4.5
Latte	4.95
Tea	4