

ADD AN ENTRÉE PROTEIN

ROASTED CHICKEN BREAST \$14

red wine, thyme & seasonal mushroom sauce
(made without gluten containing ingredients)

SLOW POACHED SALMON \$16

fennel, orange butter
(made without gluten containing ingredients)

MARINATED STEAK \$18

rosemary, shallot, garlic
(made without gluten containing ingredients)

SEARED COD \$18

fennel, castlevatrano olives
(made without gluten containing ingredients)

GRILLED CAULIFLOWER STEAK \$12

aged balsamic, Jacobsen sea salt
(vegan, made without gluten containing ingredients)

LATE NIGHT SNACKS

ROAST BEEF SLIDER \$4.25

red onion jam, green peppercorn
horseradish cream

KALBI BRAISED BEEF SHORT RIB SLIDER \$3.50

firefly kimchee & ginger aloli

SALMON BANH MI SLIDER \$4.25

pickled radish and carrot, fresh
cucumber, cilantro,
roasted red pepper aloli

PIGS IN A BLANKET \$1.95

honey mustard sauce

MINI GRILLED CHEESE \$2.25

buttered brioche
(vegetarian)

DESSERTS

SALTED CARAMEL BROWNIE BITE \$1.25

(vegetarian)

CARROT CAKE BITE \$1.75

candied hazelnuts, cream cheese frosting
(vegetarian)

SEASONAL COOKIE \$1.25

(vegetarian)

BUTTERMILK PIE BITE \$1.25

add seasonal compote .25
(vegetarian)

LEMON MERINGUE PUFF \$3.00

(vegetarian & made without gluten containing
ingredients)

TARTLETS

CHOCOLATE GINGER \$2.25

ganache, ginger cremeux,
candied ginger
(vegetarian)

LIME CREAM \$2.25

swiss meringue
(vegetarian)