



Menu

Week Of: 8/10/20 - 8/14/20

Chef's FarmHouse Salad

(seasonally sourced from local farms)

heirloom tomatoes, compressed melons, feta cheese, toasted cashews, thai basil, sudachi vinaigrette

\$14

Vietnamese Salad

green leaf lettuce, rice noodles, chiffonade egg, cucumbers, Vietnamese-pickles, crispy onions, peanuts, herb medley, nuoc cham dressing

\$14

Black Garlic Hummus

black garlic hummus, toasted naan, citrus scented olive mix, gochujang mustard, pickled red onions, chili infused olive oil

\$12

GB's BBQ Pulled Pork

Bao Buns

hand pulled pork, steam buns, house made plum BBQ sauce, pickled cucumbers

Served with house slaw

\$13

Yakisoba

Japanese stir-fried noodles

wheat noodles, assorted veggies, bulldog sauce, kewpie mayo, pickled ginger, shredded nori, sesame seeds

\$15

Taco Plate (2ea)

La Roca corn tortillas, carne asada, charred scallions,, salsa verde, lime crema, shaved spanish radish (side of limes, cilantro, & onions)

\$10

Add Taco.....\$4

Veggie Wrap

toasted naan, spicy white bean puree, balsamic marinated tempeh, fennel relish, green leaf lettuce, Japanese cucumbers, jade goddess dressing

served with Korean-style potato salad

\$16

Add Ons

Chicken.....\$4

KBBQ Beef.....\$6

Fried Egg.....\$2

Balsamic Tempeh.....\$5

Desserts

Tea Infused Chocolate Chip Cookies

A crispy-chewy "habit forming" cookie infused with aromatic teas

\$3

add cinnamon honey milk

\$2

Mochi Ice Cream (2ea)

mochi wrapped spheres of ice cream of various flavors

\$5

Special: Maple Bourbon Creme

Brulee

\$5

Not all ingredients are listed on the menu. Please let us know of any allergies, aversions or dietary restrictions. We will do our best to accommodate.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.