Chef’s FarmHouse Salad
(seasonally sourced from local farms)
three grain medley, roasted edamame, shaved watermelon radish, feta crumble, spring greens mix, toasted pepitas, green goddess dressing
$14

Vietnamese Salad
green leaf lettuce, rice noodles, chiffonade egg, cucumbers, Vietnamese-pickles, crispy onions, peanuts, herb medley, nuoc cham dressing
$13

Taco Plate
La Roca corn tortillas, chorizo, charred scallions, salsa verde, shaved spanish radish (side of limes, cilantro, & onions)
$10

Add Taco.........................$4

Ma Po Tofu 麻婆豆腐
tender tofu stewed in spicy sichuan chili pork sauce served on a bed of white rice and finished with a green onion garnish and numbing Sichuan peppercorn. This iconic Sichuan staple has got a kick!
$14

Yakisosba
Japanese stir-fried noodles
wheat noodles, assorted veggies, bulldog sauce, kewpie mayo, pickled ginger, shredded nori, sesame seeds
$15

BBQ Pulled Pork Sandwich
hand pulled slow cooked pork, house made BBQ sauce, coleslaw, pickles served with Zapp’s potato chips
$15

Add Ons
Chicken.......................$4
KBBQ Beef...................$6
Fried Egg.....................$2
Balsamic Tempeh..........$5
Thick Cut Shokupan.....$2

GB’s Gumbo
loaded Cajun-style chicken and andouille gumbo served with a sweet corn cheddar muffin
$11

Sweet Corn Chamomile Cookie
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

Coconut Mochi Cake (GF)
Strawberry Ume coulis, vanilla whip cream, honeycomb brittle
$5

Desserts

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.