



Daytime 11am-3pm

BLUE MACHINE SMOOTHIE • 7
Pudwill Farms Blueberries, Walnut, Almond Milk

CHIA SEED PUDDING • 8
Mango, Mint

YOGURT AND FRUIT BOWL • 10
Seasonal Fruit, Mint, Blueberry Syrup

FUNFETTI PANCAKES • 10
Vanilla Icing, Vermont Maple Syrup

BREAKFAST RICE BOWL • 16
Avocado, Kale, Scrambled Egg,
Crispy Yams, Broccolini, Curry Aioli

FARM EGG BENEDICT • 15
Grilled Sourdough, Tender Belly Bacon,
Tomato, Hollandaise

JAPANESE EGGPLANT DIP • 13
Cilantro, Chive, Crème Fraîche

PICKLED POTATOES • 13
Crème Fraîche, Onion

CAESAR SALAD • 16
Romaine, Girl & Dug Kale, Croutons,
Parmigiano-Reggiano, Caesar Dressing
***Add: Grilled Chicken • 6 | Grilled Shrimp • 8 |
Salmon • 10**

KALE SALAD • 15
Parmesan, Almonds, Golden Raisins,
Fuji Apple, Lemon-Pepper
***Add: Grilled Chicken • 6 | Grilled Shrimp • 8 |
Salmon • 10**

HAMACHI CEVICHE • 21
Cucumber, Avocado, Onion, Shrimp Chips,
Cilantro, Peruvian Chile

CRÈME BRÛLÉE FRENCH TOAST • 14
Seasonal Fruit, Whipped Cream, Maple Syrup

AVOCADO TOAST • 12
Crushed Avocado, Frisée, Arugula, Salsa Verde
***Add Gioia Burrata • 4**

FRIED EGG BRIOCHE SANDWICH • 14
American Cheese, Tender Belly Bacon,
Lettuce, Tomato

QUINOA SALAD • 14
Farro, Pea Tendrils, Poached Eggs, Serrano,
Avocado, Radish

SAUSAGE EGG SANDWICH • 14
Soft Scramble, Chive, American Cheese

BAJA RICE BOWL • 18
Avocado, Panko Breaded Seabass, Black Beans,
Cabbage, Cotija, Chipotle Aioli

PIG MAC BAO • 15
Pork Belly, Pickle, Lettuce, Cheese, Onion, Special Sauce

WAVERLY SANDWICH • 15
Grilled Sourdough, Fra'mani Turkey, Sprouts,
Cucumber, Pickled Red Onion, Tofu-Aioli

CHICK FILET SANDWICH • 17
Tomato, Lettuce, Honey Mustard BBQ, Fries

PORK SHOULDER RICE BOWL • 16
Avocado, Little Gem Lettuce, Cabbage, Onion,
Radish, Cilantro, Serrano, Salsa Verde

DOUBLE DOUBLE • 17
Two Beef Patties, Cheddar, Arugula,
Tomato Confit, Caramelized Onion, Fries

SIDES

Pork Sausage Patty • 5 | Tender Belly Bacon • 5
Two Eggs • 5 | Grilled Sourdough • 3 | Avocado • 5
Potatoes • 5 | Seasonal Fruit • 7 | Chicken • 6
Shrimp • 8 | Salmon • 10 | Fries • 6

* Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 5% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Dessert

CHEESE COURSE • 15
Humboldt Fog, Blue, Honey Comb,
Quince Marmalade, French Toast, Walnuts

BUTTERSCOTCH PUDDING • 10
Caramel, Crème Fraîche, Maldon Sea Salt





Evening

JAPANESE RIVER CRAB • 5/ea

Avocado, Butter Lettuce, Red Onion, Radish, Serrano Vinaigrette

PICKLED POTATOES • 13

Crème Fraîche, Onion

ROASTED BABY CARROTS • 14

Avocado, Cumin, Pea Tendrils, Sunflower Shoots, Humboldt Fog Cheese

ASIAN PEAR AND CUCUMBER SALAD • 15

Candied Walnuts, Mint, Cilantro, Sumac, Pomegranate, Persimmon, Feta

KALE SALAD • 15

Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

***Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

CAESAR SALAD • 16

Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

***Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

BELGIAN ENDIVE SALAD • 15

Walnut Granola, Gouda, Pecorino, Orange

***Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

ROASTED CAULIFLOWER • 15

Caramelized Fennel, Hazelnuts, Bagna Cauda

BIG-EYE TUNA TARTAR • 18

Avocado, Chive, Capers, Shallot

GIOIA BURRATA "DONUTS" • 15

San Daniele Prosciutto, Basil, Tomato Fondue

BIG-EYE TUNA TART • 18

Red Onion, Truffle Oil, Shiso

HAMACHI CEVICHE • 21

Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chile

BROWN BUTTER SEARED SCALLOPS • 19

Cara Cara Orange, Chive, Shaved Crouton, Lemon

BRAISED OXTAIL • 18

Potato Puree, Cipollini Onion, Broccolini, Thumbelina Carrot, Parsnip, Mustard Frill

WILD MUSHROOM TOAST • 23

Grilled Sourdough, Soft-Poached Egg, Chive, Chervil, Black Truffle Cream

MOROCCAN BRAISED LAMB • 19

Housemade Naan, Ras-El-Hanout, Rancho Gordo Chickpeas, Cilantro, Yogurt

SALMON AUTUMN BOWL • 19

Rice, Wild Mushroom, Spinach, Pearl Onion Squash, Lemon

DUCK MEATBALL • 16

San Marzano Tomato, Grits

PIG MAC BAO • 15

Pork Belly, Pickle, Lettuce, Cheese, Onion, Special Sauce

SEABASS "EN PAPILOTE" • 39

Carolina Gold Rice, Wild Mushroom, Spinach, Tomato Confit, Lemon

ROASTED PORK SHOULDER • 34

"Lettuce Wraps," Avocado, Onion, Serrano, Radish, Salsa Verde

MAINE DIVER SCALLOPS • 39

Cauliflower, Chanterelles, Carolina Gold Rice, Parsnip, Capers-Raisin

GRILLED PORK CHOP • 32

Crushed Potato, Scallion, Roasted Carrots, Brussels, Peruvian Sauce

ROASTED MARY'S CHICKEN • 32

Black Urfa Chile, Couscous, Almonds, Golden Raisins, Pickled Red Onions, Yogurt

40oz MEYERS RANCH BONE-IN RIBEYE • 95

Potato Purée, Crispy Fried Onion, Fall Vegetables, KEX A1 *(please allow 60 minutes)*

EXTRAS

Chicken • 6 | Shrimp • 8 | Avocado • 5

Dessert

BUTTERSCOTCH PUDDING • 10

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 15

Humboldt Fog, Blue, Honey Comb, Quince Marmalade, French Toast, Walnuts

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CHOCOLATE CAKE • 12

Chocolate Galette, Oreo McFlurry

ORANGE CREAMSICLE • 12

Crème Fraîche Panna Cotta, Orange Sherbet, Pastry Flake

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