

# HAPPY MOTHER'S DAY

## Special Dinner Menu

### TO SHARE

- gfi FRESH GUACAMOLE / 10**  
warm lime tortilla chips, chili lime salt
- gfo SIGNATURE HUMMUS / 9**  
house made, tahini, cumin, olive oil, smoked paprika, chili relish, grilled pita
- gfi CRISPY BRUSSELS SPROUTS / 7.5**  
pomegranate molasses, bacon
- gfi RATATOUILLE / 7.5**  
bell peppers, eggplant, zucchini, squash, tomato, onion, herbs, Chèvre
- gfo CHILLED BORSCHT / 7.5**  
roasted beets, lemon juice, dill, fresh cucumber, spring onions, hard boiled egg, chive crème fraiche, grilled sourdough rye

### SALADS

[ADD CHICKEN \$5 / 8 OZ. SALMON \$9/ 6 OZ.]

- gfi LOCAL GREENS / 8.5**  
Dragsmith Farms micro-greens, white balsamic vinaigrette, marcona almonds, citrus, radish, pecorino romano
- gfi ROASTED BEETS / 9.5**  
local greens, goat cheese, hazelnuts, honey dijon dressing
- gfi CHARRED CAULIFLOWER / 8.5**  
celery, hazelnuts, pomegranate, mint, tahini, sherry vinaigrette

CELEBRATE  
MOM

**gfi** made without glutenous ingredients (please note our facility is not gluten-free)

**gfo** gf option may be available. Ask your server

### ENTREES

- gfo GRILLED SHRIMP TACOS / 16.5**  
guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, lime tortilla chips
- WHISKEY SOY SALMON / 24**  
noodles, fresh mixed stir fry vegetables
- gfi CHICKEN CURRY / 17.75**  
house curry, spinach, cauliflower, chickpeas, basmati rice
- gfo GRILLED STEAK URBAN / 29.5**  
blue cheese crusted medallions, sautéed spinach, crispy potato hash, Guinness sauce
- BBQ RIBS / 19.5 HALF / 29.5 FULL**  
house smoked pork ribs, house slaw, fries
- PESTO PAPPARDELLE / 16.5**  
ratatouille, house pasta, Chèvre

### HEALTHY ZONE

- gfi GRILLED CHIPOTLE CHICKEN / 17**  
marinated all natural chicken, mango salsa, fire roasted corn & peppers, basmati rice
- BEEF KABOBS / 19.75**  
soy & sesame marinated, red pepper, house slaw, peanuts, 2 dipping sauces

### BURGERS

**CHOICE OF FRIES OR WARM LIME TORTILLA CHIPS [SUB SWEET FRIES, TOTS OR CAESAR SALAD /2.5]**

- PROPER BURGER / 14**  
house ground, pasture raised beef, local cheddar, house aioli, lettuce, sautéed onions, served medium
- LAMB BURGER / 14.5**  
goat cheese, pico de gallo, chili aioli