

SNACKS & SMALL BITES



THE TRIPLE "B" 10.00
biscuit, bacon & butter- fresh baked
biscuit, chef's quick smoked pork
belly, whipped salted honey butter

Hand Cut Fries 6.00
belgian style, smoked chili aioli, house ketchup ☺

Pink Eggs & Ham 5.00
applewood bacon, candied jalapeno, chive

House Smoked Chicken Flautas 9.00
hickory smoked, pulled mary's chicken breast tossed in
chile verde, gouda, served with avocado mousse and
housemade hot sauce

Napkin Wings 10.00
chili glazed chicken wings, shaved vegetables, whipped
buttermilk chive spread

Poke Local Roots Lettuce Tacos 12.00
sushi grade ahi tuna tossed in sambal chili sauce, won tons,
featuring downtown LA's urban farm Local Roots butter
lettuce cups

Produce Butcher's Board 10.00
trio of dips (green goddess feta, beet tahini, pumpkin seed
mole) served with seasonal crudité and grilled flatbread
vegan option available



PLATES

**Roasted Jidori Chicken with
Side of Sunshine 19.00**
pan-roasted airline breast, asparagus, artichoke, arugula in a
sundried tomato citrus jus

Low & Slow Tri-Tip 22.00
five hour sous vide creekstone farm's tri tip steak, duck fat
potatoes, broccolini, red chili chimichurri

Sticky Duroc Ribs 24.00
lacqured baby back ribs, shishito corn polenta, house
pickled veggies

Spring Barramundi 20.00
cauliflower fricasee, cilantro raita, sultana caper gremoulata,
pea shoots

Money Shrimp & Grits 18.00
"O" glazed shrimp, anson mills heirloom cheddar grits,
molasses glazed Nueskes bacon

"Staff Meal" Broken Noodles 14.00
pappardelle, wild mushroom bolognese, kale pesto, pea
greens ☺ | add 61 degree egg + 2

SHARE YOUR VEGGIES

Grilled Broccolini 6.00
chimichurri

Brussel Sprouts 9.00
with pork belly, lemon vinaigrette

Charred Cauliflower 9.00
raisin aioli, pistachios, eggplant,
crème fraiche

Local Roots Simple Salad 7.00
urban farmed butter lettuce, radish, herb
buttermilk dressing

Shredded Kale & Farro Salad 8.00
avocado, tangerines, goat cheese, crispy shallots
with chili citrus vinaigrette



SANDWICHES & SALADS

Crispy Fried Chicken Sandwich 17.00
mary's organic, free range chicken breast, pickled pepper
slaw, cheddar aioli, brioche bun

The Chef's Burger 16.00
grass fed beef burger, vermont cheddar lava, smokey bacon,
butter lettuce, pickled onion, house dijonaise, brioche bun

Smoky Hickory Burger 18.00
grass fed beef burger, NOLA style grated mild fresh
cheddar and raw white onion, housemade "O" sauce, quick
smoked pork belly, brioche bun served with a breath mint

Green Goddess Avocado Toast 12.00
mashed avocado tossed with wild rice, vegan green goddess
dressing, onion sprouts, house pickled Willow Creek Farm
radishes, toasted buckwheat ☺
add 61 degree egg + 2

The Chicken Cobb 16.00
romaine, free range chicken applewood bacon, caveman
blue cheese, cherry tomatoes, avocado, green onion, egg,
mustard vinaigrette

Steak & Noodles Salad 18.00
grilled creekstone farm's tri-tip, lo mein noodles, avocado,
mango, almonds, mint, arugula, fried shallots, sweet
chili vinaigrette



