

LI Restaurant Week

November 2nd – November 9th | \$46



APPETIZERS

Butternut Squash Arancini
parmesan cream, crispy sage

Harissa Coconut Mussels ^G
harissa coconut broth, pickled shallots,
Thai basil, grilled French bread

Soup of the Moment

Crispy Brussels Sprouts ^G
maple bacon vinaigrette, caramelized
red onions, aged Reggiano

ADD A SIDE SALAD

Pear & Watercress Salad ^G +11
watercress, arugula, poached pears,
candied walnuts, pickled onions, Danish
blue cheese, pumpernickel croutons

The Wedge Salad ^G +12
gem lettuce, Danish blue cheese,
brown-sugared bacon, pickled onions,
pumpernickel croutons

Kale Caesar Salad ^G +11
house-made Caesar dressing, aged
Reggiano, pumpernickel croutons

DESSERTS

Mini Flower Pot ^V
French vanilla ice cream, crumbled Tate's
Chocolate Chip Cookies,
house-made Nutella mousse, Ghirardelli
caramel sauce, Oreo crumble

Carrot Cake ^V
house-made cream cheese frosting,
candied walnuts

Crème Brûlée of the Moment ^V

ENTRÉES

Harvest Chicken ^G
quinoa, farro, sautéed kale, butternut squash,
tri-color cauliflower, stone ground mustard vinaigrette

Soba Noodles ^V
snow peas, carrots, kale, red cabbage, mushroom, onions,
tahini dressing, toasted coconut

flora Burger ^{*G}
havarti cheese, pickled onions, black garlic aioli,
truffled arugula, Campari tomatoes, French fries

Pecan Crusted Salmon ^{*GF}
jasmine rice, Brussels sprouts & leek hash, pumpkin curry,
toasted pepitas, golden raisins

Maple-Soy Glazed Pork Chop ^{*GF} +6
14oz bone-in, Brussels sprouts & leek hash, golden raisins,
parsnip purée, maple bacon vinaigrette

Seared Scallops ^{*GF} +8
roasted corn, chorizo, candied Fresno peppers,
buttermilk reduction, jasmine rice, micro cilantro



HAPPY HOUR

Monday through Friday
3pm-5pm

BRUNCH

Saturday + Sunday
11am-4pm

ASK ABOUT OUR
CATERING TRAYS
TO GO



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

GF Gluten Free G Gluten Friendly
V Vegan ^V Vegetarian