



mass ave // dinner

snacks

wings \$12

House made sauce, blue cheese, veggie sticks

street tacos \$13

Rotating daily, two in each order

shrimp ceviche \$11

Spanish style marinated shrimp, avocado, tortilla chips

crab cakes \$15

Backfin crab, greens, cajun mayo

garden toast \$10

Multigrain, avocado, preserved lemon, cherry tomato, pickled onion, ricotta smear

boards

veggie board \$30

Rotating selection of local seasonal veggies & dips

cheese board \$30

Rotating selection of local and artisan cheeses

salads

add chicken \$5 // add smoked salmon \$6

mediterranean salad \$13

Mixed greens, tabbouleh, couscous, feta, roasted tomato, kalamata olives, greek dressing

baby kale \$14

Baby kale, beets, butternut squash, candied walnuts, compressed apples, green apple vinaigrette

chop chop \$12

mixed greens, bacon, sunflower seeds, egg, avocado, tomato, pickled red onion, blue cheese dressing

insalata capri \$14

Heirloom tomato, avocado, chicken, greens, green beans, feta, basil vinaigrette, balsamic reduction

kale caesar \$10

Shredded kale, parmesan, gluten free croutons, caesar dressing

sides

house greens \$6

sweet potato + brussels sprout hash \$6

veggie fries \$6

cauliflower fontina gratin \$6

sandwiches

baja chicken \$14

Tortilla crusted chicken breast, mozzarella, avocado, lettuce, pickled red onion, spicy mayo on baguette

BLT smash \$13

Avocado, black pepper bacon, lettuce, tomato, sriracha aioli, multigrain

cauliflower grilled cheese \$12

Cauliflower, fontina, cheddar, on sourdough + cup of roasted tomato & red bell pepper soup

the angus burger \$14

add bacon \$2 Topped with a blend of mushrooms, fontina, lettuce, tomato, side creamy horseradish

vegan banh-mi \$11

add pulled pork \$4 Avocado, hummus, seasonal veggies, pickled cabbage, skhug sauce, baguette

bowls

soup of the day \$4 // \$6

roasted tomato + red bell pepper soup \$4 // \$6

basil pesto spaghetti squash \$15

Sunflower shoots, pistachio-pink peppercorn gremolata

fajita bowl \$14

Marinated beef, bell peppers, jalapeno, charred onion, redskin potatoes, avocado, tomatillo salsa

poke bowl \$15

Tuna poke, quinoa, pickled cabbage, fried tofu, hemp cashew butter, avocado, edamame, radish

cauliflower bowl \$14

Riced cauliflower, leeks, broccoli, asparagus, mushrooms, sun dried tomatoes, roasted garlic puree, coconut oil

pastas + plates

pesto couscous \$20

Salmon filet, asparagus, sweet corn, tomato, red onion, soybean, baby kale, crunchy garbanzo beans

butternut squash ravioli \$17

Ricotta, preserved lemon, sage chimichurri

Ruben's pasta \$20

GF pasta \$3 Chicken, black pepper bacon, sauteed onion, tomato, mushrooms, parmesan, white wine cream sauce

lamb bolognese \$16

Bucatini pasta, ground lamb, red wine tomato sauce, shaved parmesan

spice rubbed chicken \$19

Served on hash of white beans, butternut squash, kale, and dried tomato

seared ahi tuna \$24

Ginger rice cake, lemon & coconut cream, pickled cabbage, avocado

filet medallions \$30

Roasted garlic mashed, asparagus, soy-balsamic marinated mushrooms