



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

nachos \$12

add chicken \$5//beef \$6 Tortilla chips, mole rojo, cheese sauce, avocado, jalapeno, pickled red onion

boards

veggie board \$30

Rotating selection of local seasonal veggies & dips

cheese board \$30

Rotating selection of local and artisan cheeses

meat + cheese board \$40

Rotating selection of meats and cheeses

dessert board \$12

Rotating SoChatti artisan chocolate, fruit, and pastries

salads

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

mediterranean salad \$13

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

citrus salad \$13

Mixed greens, mandarin oranges, candied walnuts, dried cranberries, blue cheese crumbles, blood orange vinaigrette

chop chop \$12

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

beet & arugula \$14

Arugula, herbed goat cheese, beets, pistachios, passion fruit dressing

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

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

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

sandwiches

baja chicken \$14

Tortilla crusted chicken breast, mozzarella, avocado, lettuce, pickled red onion, spicy mayo on baguette. Served with greens.

BLT smash \$13

Avocado, black pepper bacon, lettuce, tomato, sriracha aioli, multigrain. Served with greens.

cauliflower grilled cheese \$12

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

the angus burger \$16

Topped with truffle aioli, dill havarti cheese, bacon, red onion jam, brioche bun. Served with greens.

the basic burger \$14

add bacon \$2 Topped with lettuce, onion, tomato, cheddar cheese, mayo. Served with potato chips.

vegan banh-mi \$11

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

bowls

curried veggie bowl \$14

Zucchini, yellow squash, asparagus, radicchio, cauliflower rice, curry aioli smear

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

gocce alla medici \$20

Pasta stuffed with beet and goat cheese, shrimp, artichokes, sun dried tomatoes, capers, pesto

Ruben's pasta \$20

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

chipotle chicken pasta \$18

Trottola pasta, chipotle sauce, chicken, red onion, green pea, peppers, cheese

chicken paillard \$20

Mashed potatoes, lemon & caper wine sauce, shaved carrots

filet medallions \$30

Roasted garlic mashed potatoes, asparagus, soy-balsamic marinated mushrooms, red wine butter sauce

\*\*A few things we must mention: Our kitchen changes ingredients daily based on seasonality and availability. Let your server know of any allergies the kitchen should be aware of when composing your dish. Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.