

START

OLD SOULS GREENS 14

local mixed greens, pickled strawberries,
chili compressed cucumber, chevre, toasted pistachio,
miso scallion vinaigrette
V GF

GOODALE CAESAR 12

Old Souls Farm romaine, house made focaccia
croutons, parmesan, roasted garlic dressing

WATERMELON & CUCUMBER 14

whipped feta, green olive, pistachio granola
V GF

POSOLE VERDE 14

guajillo braised pork cheek,
hominy, cotija, cilantro, tortilla
GF

SZECHUAN BEEF & BROCCOLINI 15

grass fed Ohio beef, cashew,
chili oil, puffed rice, fresh sprouts

V - vegetarian

GF - gluten free

VG - vegan

SHARE

SALMON TARTARE* 18

sushi grade salmon, pickle,
horseradish cream,
whole grain mustard dressing,
trout roe, limpa rye crisps

ARTICHOKE HUMMUS 14

roasted artichokes, za'atar,
zhug, pickled onion, pita
V

CHEESE & CHARCUTERIE 23

rotating selection, seasonal
spreads and garnishes, grilled focaccia

FAVA BEAN FALAFEL 15

creamy goat cheese,
pickled onion, mint, pita crisps
V

MUSSELS 18

white wine coconut broth, kimchi butter,
mint, grilled focaccia

ALOO MASALA 13

spiced potato and chickpeas, tamarind
date chutney, fermented serrano naan
VG

Crafted by
Executive Chef Jonathan Olson
and our Culinary Team

MAIN

HALIBUT 34

sweet corn curry, green beans, bell pepper,
carrot, lime vinaigrette, fresh herbs
GF

LEMONGRASS CHICKEN 25

pan seared breast, fried drumstick, cucumber-
cabbage slaw, broken rice, chicken skin rayu

GRILLED SHRIMP 32

fermented fresno hot sauce, white gazpacho,
peach salsa, Benton's bacon

BUCATINI 22

zucchini, Tuscan kale, pistou,
green tomato butter, burrata, pine nuts
V

TEA SMOKED DUCK BREAST* 31

niçoise salad, dried tomato,
green goddess vinaigrette
GF

BUTCHER CUT* MRKT

rotating cut, Chef's sides

****Parties of 6+ require
one check and include a
gratuity of 20%**

*consuming raw or
undercooked meats, poultry,
seafood, shellfish, or eggs
may increase your risk of
foodborne illness