

DATE: June, 8 2018

TO BEGIN

The People's Board

Speck, Bijou, Porter Aged Cheddar,
House Made Gravlox, Marinated
Olives, House Pickles, Toasted
Baguette **13.5**

Crispy General Tso's Wings

Sesame Seeds **12.0**

Simplest Salad

Mixed Greens, Shredded Carrot,
Cucumbers, House Vinaigrette **8.0**

Kale Salad

Feta, Bell Peppers, Beets, Lemon Wine
Vinaigrette **9.5**

YumYum Noodles

Scallion, Sesame, Napa Cabbage,
Sweet Soy, Peanuts **9.0**

Mexican Street Corn

Lime Crema, House Made Cojita,
Cilantro **9.0**

Crispy Thai Calamari

Cucumber Noodles, Peanut-Coconut
Sauce, Scallion **12.0**

ON MAIN

Buttermilk Chicken Sandwich

Creamy Slaw, Garlic Aioli, House Made
Pickles. Field Greens Salad **15.5**

People's Burger

Kinderhook Farms Beef, Aged
Cheddar, House Ketchup, House
Pickles, Lettuce, Tomato.
Confit Fries **14.5**

Royale Scallion Cream Cheese,

Sous Vide Egg, House
Gravlox, Red Onion **16.5**

Curry Zucchini Noodles

Bok Choy, Confit Garlic, Broccoli,
Toasted Spicy Peppers **17.5**

Braised Spanish Pork

Sofrito Rice, Beans,
Zesty Salad **19.0**

Grilled Farro Island Salmon

Bok Choy Cherry Pepper Salad &
Quinoa **22.0**

Locally Foraged Oyster Mushrooms

Grilled Endive, Baby Carrots, Quinoa,
Caper Vinaigrette **18.0**

ON THE SIDE

Fries

Aged Parmesan, Fresh Herbs, House
Ketchup, Sweet chili Aioli,
Garlic Aioli **7.0**

Curried Chorizo

Spring Vegetable, Coconut,
Arugula **9.0**

Spanish Chicken Tacos

Corn Tortillas, Jalapeño Corn Salsa,
Cilantro **9.0**

Beet and Feta

Warm Golden Beets
Feta, Cipollini, Vinaigrette **9.0**

SWEETS

Chai Tea Crème Brûlée

6.5

Red Velvet Cake

Strawberry Cream Cheese Whip **8.0**

* Ask your server about making dishes gluten free, vegetarian or vegan. We have gluten free buns!

CHEF: Gabriel Pollow