



## **2 Courses—\$20 PP**

### **Starters**

**Fried Green Tomato Mozz**| Honey-lemon oil, white balsamic

**Smoked Wings**| White BBQ

**Avocado Toast**| Portobello, frisee, evoo, crème fraiche, grilled multigrain

**Roasted Beet Tartare**| Green goddess, goat cheese coulis, candied pecan dust

**Arugula Salad**| Parmesan, truffle vinaigrette

### **Bowls & Salads**

**Poke Bowl**| Chilled brown rice, edamame, seaweed salad, glass noodles, cucumber, scallion, sesame **Salmon 3 | Tuna 5**

**Carne Asada Bowl**| Chilled quinoa, sirloin-asada, charred corn & pineapple, black beans, pico de gallo

**Chopped Market Salad**| All natural free-range chicken, kale & green leaf, grape tomato, avocado, corn, cucumber, goat cheese, Dijon vinaigrette

### **Handhelds**

**Chicken & Avocado Club**| All natural free-range chicken, bacon, tomato, lemon aioli, ciabatta

**7 Day Brisket**| smoked brisket, arugula, grain mustard, mayo, rye

**Roast Turkey**| Granny smiths, sprouts, sun-dried tomato, pesto, multigrain

**Vegetarian Bahn Mi**| Cauliflower “pate”, traditional pickled vegetables, chickpea hummus, cilantro

**301 Burger**| Bacon, cheddar, balsamic onion jam, lettuce, tomato, brioche

**Chicken Salad**| All natural free-range chicken, apple, celery, onion, dijonnaise, leaf lettuce, multigrain

**Fish Tacos**| Snapper, flour tortilla, citrus slaw, fresh cilantro

### **Brunch**

**Short Rib Hash**| Sunny up egg, grilled bread, natural jus

**Omelette**| Spinach, onion, goat cheese, mixed green