

Shareables & Snacks

Roasted Brussels & Bacon 6.98
Balsamic glaze and pickled onions P DF

Gravy Fries 7.98
Crispy russet wedges, house crafted sausage gravy, diced fresh tomatoes, cheddar-jack cheese and chives P

Vegan Avocado Toast 11.98
Fresh avocado mashed with lemon, heirloom cherry tomatoes, radish, chimichurri and Aleppo pepper VG DF

Sweet Chili Chicken Bites 11.98
Crispy chicken bites with sweet chili garlic sauce, pickled carrots, cilantro, basil and mint

Salads

Made with our house blend of organic lettuces
add a protein! shaved chicken breast +5 | brisket +5 grilled salmon +7 | egg +2.50 | avocado +2

Vegan Brussel Sprouts & Autumn Squash Salad 14.95
Roasted and glazed autumn squash, organic lettuces, shredded brussel sprouts, dried cranberries, candied pecans, fresh mint, apples and maple-dijon vinaigrette VG GF DF N

Crispy Chicken Chinese Salad 17.25
Huli huli glazed crispy chicken bites, organic lettuces, crunchy cabbage, cucumbers, radish, seasonal fruit, pickled carrots, cilantro and sesame-ginger vinaigrette S DF

All Natural Chicken Chopped Salad 16.98
Oven-roasted shaved chicken breast, salami, organic lettuces, heirloom cherry tomatoes, chickpeas, feta cheese, pepperoncini, pine-nuts and oregano vinaigrette P GF N

Kids Corner

Puff Cakes 6.98
Baby Dutch puff cakes, powdered sugar, butter and real maple syrup

Kids Crispy Chicken Bites 11.98
All-natural hand-breaded crispy chicken bites with creamy ranch and russet wedges

Mac & Cheese 9.98
Creamy three cheese pasta | add chicken +4.29

Kids Scramble 8.98
Scrambled eggs, toast, jam and strawberries

Chef Signatures

Miso Salmon Bowl 22.75
Grilled sesame miso salmon, sushi-style brown rice, cucumber, avocado, red cabbage slaw, radish, broccoli, pickled carrots, brown sugar miso and nori dynamite sauce SF DF GF

Filet Mignon Skewers & Soba Salad 22.98
Four Korean BBQ-marinated skewers, chilled soba noodle salad, crunchy veg, crispy garlic, chives and brown sugar miso sauce S DF

Kung Pao Spare Ribs 19.98
1/4 rack with sweet and savory glaze, chilies, chives, crushed peanuts and red cabbage slaw P N DF

Calabrian Brisket Mac & Cheese 18.98
Creamy mac & cheese with a 1/4 lb. of 24-hour brisket, Calabrian chilies and garlic-herb bread crumbs

Truffle Mushroom Pasta 16.98
Creamy garlic mushroom pasta with parmesan cheese, truffle, fresh herbs and breadcrumbs V

Sandwiches & More

Salmon Burger 17.75
House crafted salmon patty on a toasted brioche bun, jalapeno aioli, maple dijon brussel sprouts slaw and avocado

Backyard Burger 18.95
1/3lb beef burger, aged cheddar, house burger sauce, grilled onions, lettuce, tomato, our pickles, brioche bun and russet wedges | make it a brunch burger! Add bacon +3.25 ; Add egg +2.50

The Deluca 17.75
Spicy Italian sandwich with sliced prosciutto and salami, fresh mozzarella, toasted ciabatta, spicy Calabrian aioli and arugula P

Z’s Fried Chicken Sandwich 17.75
All natural crispy chicken breast, creamy ranch spread, our pickles, red cabbage slaw, brioche bun and russet wedges |make in Nashville +1

Chicken Caprese Sandwich 16.95
Oven roasted shaved chicken breast, basil pesto aioli, arugula, tomato, fresh mozzarella cheese, balsamic glaze, toasted ciabatta and salad greens N

Avocado & Chicken BLT Wrap 15.95
Oven roasted chicken breast, smashed avocado, nitrate free bacon, organic lettuces, tomato, house ranch, wrapped in a tortilla and salad greens P DF

Street-Style Favorites

Vampiro Birria Tacos 16.98
Slow cooked brisket with red onion & cilantro, crispy cheese corn tortillas, cabbage slaw, guacamole, house consomé GF

Grilled Chicken Banh Mi 17.98
Marinated grilled chicken breast, pickled veg, Calabrian chilies, tangy house spread, cilantro, basil & mint, toasted ciabatta DF

Shrimp Taco Trio 15.98
Grilled shrimp, avocado mash, red cabbage slaw, crema, corn tortillas SF GF

New on the Menu

V Vegetarian VG Vegan S Contains Seeds P Contains Pork

Chef Anthony’s Favorites

DF Dairy-Free GF Gluten-Free N Contains Nuts SF Shellfish

Brunch at Sunset

Nashville Hot Chicken & Eggs 19.75
Fried buttermilk brined chicken breast, fiery house Nashville sauce, house crafted sausage gravy, sunny-side eggs, our pickles, toasted russet wedges

Sunset Breakfast Plate 17.98
2 eggs, bacon or sausage, crispy russet wedges, sourdough toast P

Malted Milk Pancakes 14.95
Three light and fluffy malted pancakes with real Vermont maple syrup & butter | add fresh blueberries +2; chocolate chips +1; make it churro +1.50 V

Ask about our wine selection!

Alcoholic Drinks

Mimosa Kit 39
Bottle of champagne with freshly squeezed orange juice

Mimosa Flight 27
A flight of our signature mimosas - pineapple elderflower, blood orange, and classic OJ

Classic Mimosa 8

Blood Orange Mimosa 11

Pineapple Elderflower Mimosa 11

Glass of Champagne 8

Wine by the Glass

Pinot Gris 12
Pinot Noir 10
Rose 10

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergen Notice We care about your dining experience. While our kitchen is not allergen-free, we’ll do our best to accommodate your needs. Please let us know if you have any allergies.

Coffee & Tea

Served hot or iced!
Choose your milk preference: whole | 1% | oat | almond
Choose your sweetener: house vanilla syrup | honey | maple syrup | simple syrup

The Vale Vale 6.25
Oat milk latte with brown sugar, cinnamon and a double shot of espresso

Chagaccino 8.50
Blend of chaga, cinnamon, vanilla, monkfruit, milk of your choice and a double shot of espresso

Iced Little Bridge 5
Short oat milk latte served over ice with honey, cinnamon and a double shot of espresso

Golden Turmeric Latte 5.25
Vegan, anti-oxidant, spiced caffeine-free almond milk latte, choice of sweetener | make it dirty +1.75

Mocha 5.75
Chocolate chips melted with a double shot of espresso and steamed milk

Chai Latte 5.50
Housemade sweet chai concentrate with steamed milk | make it dirty +1.75

Matcha Latte 6
Matcha green tea with steamed milk, choice of sweetener

Espresso Shot 3.25
Drip Coffee 3.75
Americano 3.75
Cappuccino 5.25
House Made Cold Brew 3.75

Latte 5.25
Vanilla Latte 5.50
Hot Chocolate 4.25
Hot Tea 3.75
HARNEY & SONS Chamomile, Earl Grey, Sencha Green, English Breakfast

Refreshers

Freshly Squeezed Orange Juice 6

Seasonal Claudine Coolers & Refreshers 4.50

Iced Tea 4.50

Freshly Squeezed Lemonade 4.50

Matcha Lemonade 4.75

Pineapple Mint Refresher 4.75