

EVERYDAY EATS

3:30pm-5pm

DAILY SOUPS **\$6**

chef's daily selections

FROM THE FIELD

ADD grilled chicken \$3, shrimp or salmon \$5 to any salad*

NAPA GARDEN romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette 6/12 **gf**

JAX grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 7/13 **gf**

HALE CAESAR garlic polenta croutons, candied pumpkin seeds, manchego, parmesan, lemon caesar dressing 7/13 **gf**

THE NEW WEDGE avocado, yellow cherry tomatoes, chorizo, herbs, olive oil, ranch dressing 8 **gf**

EVERYDAY PLATES

TACOS DE POLLO roasted green chile chicken, avocado crème, pico, radish, cotija cheese, soft corn tortillas, black beans* 13 **gf**

HATFIELD FARMS BURGER
🌱 watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 14 **gf option**

CHICKEN SANDWICH
🌱 watercress, caramelized onions, mushroom mix, soy-mustard sauce, salt & pepper bun 13 **gf option**

QUINOA BURGER arugula, feta, hummus, tzatziki aioli, cucumber, wheat bun, house salad 13 **gf option**

SHRIMP & CHIPS buttermilk fried, chili sauce, coleslaw* 14

URBAN CHICKEN SALAD SANDWICH celery, pecans, cranberries, truffle aioli, arugula, nine grain* 11.5 **gf option**

CHICKEN UDON BOWL grilled chicken, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, scallions, five spice ginger broth, jalapeños, basil, cilantro* 15 **gf option**

🌱 **We grow our own** super fresh, pesticide and herbicide-free: watercress, micro-greens, cilantro, scallions, and basil.

THE FINE PRINT

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most of our menu items. Please let us know if you are allergic to any foods.

gf gluten free **gf option** - must request gluten free