

126 Dinner Menu

starters

**** add \$2 for Gluten Free**

MARINATED OLIVES 8

Kalamata, green olives, herbs

POMMES FRITES 10**

House-cut fries, aioli

VEGETABLE SAMOSAS 13

House-made, mint chutney, vegan

CHEESE PLATE 17

3 cheeses, nuts, dried fruit, crostini

CRAB CAKES 19

Blue crab, harissa spread, basil aioli

MUSHROOM TART 16

Manchego, parmesan tuile

MEDITERRANEAN SPREAD

15** Goat cheese, tomato, flat-bread

BACON CROQUETTAS 14

Bechamel, whipped potato, paprika aioli

MEAT BALLS 14

House-ground Meyer beef and Sakuro pork, house-made tzatziki, gluten free

salads

MIXED GREENS 6

Cucumbers, tomatoes, organic greens, honey-balsamic vinaigrette

ROASTED BEET 9

Organic greens, bleu cheese, walnuts, pickled onion, honey-balsamic vinaigrette

ARTICHOKE 9

Organic greens, Parmesan, crispy chickpeas, lemon-champagne vinaigrette

vegan & vegetarian

MUSHROOM LINGUINE* 29**

Herbed tomato, shiitake mushrooms, spinach and organic cream

VEGAN RICE PILAF & NAVARATAN CURRY 28

cauliflower, carrots, red pepper, coconut cream, gluten free

BUTTERNUT SQUASH IN FILO* 32**

Mascarpone, kale, garlic cream, walnuts

VEGAN THAI GRILLED VEG 28

Thai fried rice, mushrooms, curried coconut cream, gluten free

GNOCCHI WITH MUSHROOMS* 30**

Herb tomato broth, organic cream, spinach, house-made gnocchi

VEGAN STEAK FRITES 28

Organic cauliflower steak, asparagus, bordelaise sauce, pommes frites, gluten free

***** Vegetarian but not vegan**



house-made desserts

CHOCOLATE TORTE 10

CRÈME BRULEE 12

POPPY SEED CAKE 10

VEGAN BAKLAVA , SORBET 10

VANILLA ICE CREAM 9

BERRY SORBET 8

entrees

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CHICKEN LINGUINE 29**

Grilled antibiotic free natural chicken, spinach, tomato, organic cream

STEAK FRITES* 46

D'Artagnan Grass Fed Hanger, bordelaise sauce, hand cut fries, gluten free

CHICKEN BOURGOGNE 33

Antibiotic free natural chicken breast, Dijon cream sauce, mashed potatoes, gluten free

PORK VINDALOO 32

En croute, slow braised sakuro duroc pork in Indian Spices

SCOTTISH SALMON 39

Mushroom risotto, crème fraiche, capers, gluten free

GNOCCHI WITH CRAB 34**

Herb tomato broth, organic cream, spinach, house-made gnocchi

SHRIMP LINGUINE 30**

Herbed tomato, spinach and organic cream

126 BURGER* 24

House-ground Grass fed, dry aged beef, brie, bacon, bacon date aioli, fries

LAMB OSSO BUCCO 66

Slow braised Colorado grass-fed lamb shank (30 oz), whipped potato, asparagus – gluten free

SEARED TUNA* 34

Ginger soy cream sauce, soba noodles with julienned marinated vegetables

GRILLED HANGER STEAK* 46

D'Artagnan Grass Fed Hanger, whipped yukon gold potatoes, bordelaise sauce, asparagus, gluten free

PORK CHOP 48

Sakuro farms free range duroc pork, roasted brussel sprouts, maple glaze, gluten and dairy free

**Cooked to order. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness*