

menu

Carmel // Dinner

garden table

shareable snacks

charcuterie board \$23

Chef's choice three meats & three cheeses

fried olives \$10

Panko fried green Castelvetrano olives with dill cheese dip

street corn dip \$9

Garlic, hot sauce, lime, queso fresca, jalapeno, red onion, cilantro, topped with melted mozzarella

whipped feta dip \$9

Extra virgin olive oil, red pepper flakes, cucumbers, toasted baguette

crispy cauliflower \$12

Sweet chili aioli

chicken wings \$13

Wings with rotating sauce - ask your server!

fried green beans \$12

Beer battered green beans, sweet chili aioli

hot honey burrata \$18

House made hot honey, toasted baguette, prosciutto

steamed mussels \$16

Mussels, garlic, parsley, butter, white wine, toasted focaccia

salads

add chilled herbed chicken, chicken salad, or plancha shrimp \$7, salmon filet or sesame crusted ahi tuna \$14

kale salad \$26

Pan seared sesame crusted ahi tuna, kale, red and napa cabbage, shaved Brussels sprouts, carrots, radicchio, tomato, cucumber, red onion, candied cashew, ginger vinaigrette

chop chop salad \$16

Mixed greens, bacon, sunflower seeds, egg, avocado, tomatoes, pickled red onion, housemade ranch dressing

rachel from Friends salad \$15

Quinoa, feta, cucumbers, chickpeas, mint, parsley, red onion, lemon vinaigrette

strawberry salad \$14

Strawberries, spinach, feta, red onions, balsamic vinaigrette

southwestern green goddess \$14

Mixed greens, corn, black beans, mozzarella, pico de gallo, avocado, fried tortilla, green goddess dressing

kids

for guests 12 and under. served with french fries and a soft drink

buttered or marinara noodles \$12

grilled cheese \$12

cheeseburger \$12

plates

braised brisket tacos \$18

Flour tortilla, shredded lettuce, avocado aioli, pickled red onion, queso fresco, cilantro, with a side of napa coleslaw

blackened fish tacos \$18

Flour tortilla, shredded lettuce, sweet chili aioli, pickled red onion, queso fresco, cilantro, with a side of napa coleslaw

wagyu burger \$29

Caramelized onions with balsamic glaze, peppered bacon, gouda, garlic aioli, served with fries and sriracha aioli

mushroom swiss wagyu burger \$29

Sauteed wild mushrooms, herbed cream cheese, swiss, served with fries and sriracha aioli

salmon romesco \$27

Seared salmon, red romesco, asparagus

shrimp and grits \$25

Parmesan grits, shrimp, bell peppers, red onion, andouille sausage, cream

roasted chicken thigh \$17

Roasted chicken thigh, green romesco, cilantro lime rice, dressed arugula

whiskey cream chicken \$21

Wild mushrooms, onion, herbed roasted potatoes, seasonal vegetable

guajillo citrus chicken \$17

Cilantro lime crema, jasmine rice, vegetables

seven hour brisket \$29

Slow braised brisket, roasted carrots, mashed potatoes, roasted cabbage

pasta

add grilled chicken or plancha shrimp \$7, salmon filet \$14, three wagyu + pork meatballs \$14. gluten free pasta +\$3

lemon caper linguine \$14

Lemon, garlic, capers, cherry tomato, parmesan

creamy basil pesto penne \$14

Sunflower seed pesto, basil, spinach, sundried tomato, cream

vodka marinara cream rigatoni \$15

House made vodka marinara cream, parmesan cheese, red pepper, red onion, spinach

vegan pesto linguine \$14

Roasted garlic pesto, olive oil, black pepper. Make it vegetarian by adding warmed burrata for \$7

sides

house salad \$7

Brussels & sweet potato \$7

fries with dill dip \$7

fries with sriracha aioli \$7

truffle fries \$10

napa coleslaw \$5

soup \$5

rotating dessert \$11

Salamat cookie \$5

Salamat brownie \$6

Parties of 8 or more may include a 20% gratuity. Let your server know of any allergies the kitchen should be aware of when composing your dish. Also, consuming raw or undercooked foods may increase your risk of foodborne illness. But you already knew that, right?

menu

Carmel // Dinner

garden table

cold-pressed juice

garden gate \$9

beet, carrot, apple, celery, lemon, turmeric, ginger, black pepper

We call this the gateway juice because it's vibrant, sweet, soothing, and approachable. Beets oxygenate and strengthen the blood, carrots ward off infections with their abundance of vitamin A, lemon and celery detoxify the liver, turmeric reduces inflammation, and ginger calms the nervous system. The hint of black pepper does more than complete the flavor profile, it supports absorption of the fresh turmeric root.

neon nectar \$9

orange, carrot, apple, lemon, turmeric, ginger

Not your common orange juice, this lively blend is the ideal morning starter, brimming in vitamins and antioxidants. Boost your immune system with an abundant amount of Vitamin C combined with anti-inflammatory turmeric.

detox dream \$9

filtered H2O, lemon, maple, ginger, activated charcoal, cayenne

Flush your system with powerful detoxifying agents to reduce bloating and cleanse the liver. Feel energized from the natural sugars in maple syrup. Be sure only to drink Detox Dream on an empty stomach, as activated charcoal is like a sponge, and will disrupt the absorbency of nutrients from your food as it pushes the toxins out.

cashew concoction \$9

filtered H2O, coconut water, cashew, spirulina, maple, vanilla bean, Himalayan pink sea salt

A luscious blend of raw cashews, hydrating coconut water, sweet maple syrup, as well as mineral-rich and detoxifying spirulina provide a boost of protein and essential fatty acids that help to repair tissue, regulate blood sugar levels, and promote satiety. A pinch of pink sea salt promotes circulation and pH balance, and deepens the intoxicating flavors of this creamy beverage.

hoosier heater \$9

apple, orange, spinach, kale, cilantro, jalapeño, lime

This sweet and spicy blend revs your metabolism, shifting calorie burn into high gear. The citrus promotes a strong immune system and aids in tissue repair, jalapeño stimulates circulation, and cilantro strengthens your bones.

tropic tonic \$9

pineapple, kale, spinach, parsley, lemon, aloe, mint

This refreshing, tropical, and enzyme-rich tonic supports gut health with its heavy dose of pineapple's bromelain enzyme. Parsley oxygenates the blood to enhance circulation, and fresh aloe juice supports hydration, digestive regularity, and brings a healthy glow to your skin.

emerald elixir \$9

romaine, cucumber, celery, kale, spinach, lemon, ginger, turmeric, Himalayan pink sea salt, black pepper

Our take on green lemonade is tangy, crisp, and thirst quenching. The greens pack in antioxidants and enzymes, lemon detoxifies the liver and brightens skin, and ginger and turmeric reduce inflammation. Not only does Himalayan sea salt add vibrancy and tame any notorious "green" after taste, it promotes balanced pH. The black pepper aids in turmeric absorption.

lush love \$9

watermelon, ruby red grapefruit, coconut water, lime, basil

Refreshing and slimming due to a robust metabolism rev, this sweet and aromatic juice revitalizes while boosting immunity and heart health. The subtle hint of antioxidant-rich basil is a compatible counterpart to succulent watermelon and coconut water.

cold pressed juice flight \$13

Four 5oz pours of your choosing

cold pressed juice sample \$4

house drinks

all our simple syrups are made fresh in house

beekeeper \$8

(Hot or iced) Hot honey matcha

teddy graham \$7

(Hot or iced) Latte with maple, vanilla, cinnamon, and nutmeg

big apple \$7

(Hot or iced) Cinnamon apple spiced chai

scorpio skies \$8

(Hot or iced) Ube latte with coconut cream cold foam

pumpkin patch \$7

(Hot or iced) Rotating fall beverage with pumpkin! ask server for more details

butterfly tea \$7

(Hot or iced) Blue butterfly pea tea, hibiscus simple, matcha

hot chocolate \$4.50

espresso

house syrup add-ons

simple, hot honey +\$1
vegan mocha, pumpkin, lavender, vanilla, ube +\$2
extra shot of espresso +\$3

espresso \$3

americano \$3.25

macchiato \$3.50

cortado \$4

cappuccino or latte \$5.50

mocha \$6

house drip \$3.50

locally roasted from Tinker Coffee Co.

nitro cold brew \$6

Tinker Coffee Co. - Indianapolis, IN

matcha shot \$5

matcha latte \$7

chai latte (hot or iced) \$5 **make it dirty** +\$3

fresh mint tea (hot) \$5

Big T NYC hot tea \$4

Caffeinated: baby it's cold outside (black blend), earl gray (black), unexpected fling (green)
Herbal: ginger, chamomile, rooibos, spearmint, hibiscus

Circle Kombucha

12 oz cans: rotating \$5 / 16 oz draft: Ginger Lemon \$6

San Pellegrino Italian sparkling water

1 liter bottle \$6

Acqua Panna Italian still water

1 liter bottle \$6

coffee & tea

Let your server know of any allergies the kitchen should be aware of when composing your dish.

Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. But you already knew that, right?