menu

Carmel // Dinner

garden table

shareable snacks

charcuterie board $27
Chef's choice three meats & three cheeses

fried olives $11
Panko fried green Castelvetrano olives with dill cheese dip

street corn dip $10
Garlic, hot sauce, lime, queso fresca, jalapeno, red onion, cilantro, topped with melted mozzarella

whipped feta dip $12
Extra virgin olive oil, red pepper flakes, olive tapenade, herbed naan

hot honey burrata $18
House made hot honey, toasted baguette, prosciutto

tempura veggies $13
Brussels sprouts, cauliflower, green beans, asparagus, basil aioli

chicken wings $16
Wings with rotating sauce - ask your server!

crab cakes $15
Crab, bell pepper, parsley, sriracha aioli

crispy calamari $15
Marinara or garlic butter parmesan

steamed mussels $16
Mussels, garlic, parsley, butter, white wine, toasted focaccia

salads

add chilled herbed chicken, chicken salad, or shrimp $7, salmon filet $14

chop chop salad $16
Mixed greens, bacon, sunflower seed, egg, avocado, tomato, pickled red onion, housemade ranch dressing

mediterranean salad $14
Mixed greens, pico, couscous, feta, roasted tomato, kalamata olive, greek dressing

kale salad with seared salmon filet $26
Kale, napa cabbage, candied cashew, cucumber, cherry tomato, red onion, shaved carrot, ginger dressing

rachel from Friends salad $15
Quinoa, feta, cucumber, chickpeas, mint, parsley, red onion, lemon vinaigrette

wedge salad $15
Romaine leaf lettuce, cherry tomato, crispy pork lardon, red onion, housemade bleu cheese dressing or dijon mustard vinaigrette

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, side of cilantro rice & beans

blackened shrimp tacos $18
Flour tortilla, shredded lettuce, sweet chili aioli, pickled red onion, queso fresco, side of cilantro rice & beans

wagyu burger $29
Caramelized onion with balsamic glaze, peppered bacon, gouda, garlic aioli, served with fries and sriracha aioli

KBBQ wagyu burger $29
Fried onions, Korean bbq sauce, cheddar on brioche bun. Served with fries

salmon + quinoa $27
Seared salmon, quinoa, veggies, pesto

shrimp and grits $25
Parmesan grits, shrimp, bell pepper, red onion, andouille sausage, cream

roasted chicken thigh $19
Truffled mashed potatoes, broccolini

whiskey cream chicken $21
Wild mushroom, onion, mashed potato, seasonal vegetable

seven hour brisket $29
Slow braised brisket, sauteed spinach, blistered tomatoes, mashed potato, carrot, jus

pasta

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

ruben's pasta $15
Farfalle, broccoli, tomato, onion, garlic, parmesan, white wine cream

creamy basil pesto penne $14
Penne, basil, spinach, sundried tomato, sunflower seed pesto cream

pasta pomodoro $13
Linguine, garlic, fresh tomato sauce

frutti di mare $25
Linguine, shrimp, calamari, mussels, crab, cherry tomato, chili flakes, garlic, white wine

sides

house salad $7
Brussels & sweet potato $7
fries with dill dip $7
fries with sriracha aioli $7
truffle fries $10
cilantro rice & beans $5
soup $5/$9
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 $10

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 from scratch in house

matilda $8
(hot or iced) Latte with honey and fig

teddy graham $8
(hot or iced) Latte with maple, vanilla, cinnamon, and nutmeg

coming up roses $8
(hot or iced) Latte with rosemary and vanilla

ember island $8
(hot or iced) Matcha latte with brown sugar and sea salt

cookie cutter $8
(hot or iced) Chai latte with cookie butter and cinnamon

bluebird $8
(hot or iced) Latte with blueberry, cinnamon and creme brulee

hot chocolate $5

house syrup add-ons
simple +$1
vanilla, vegan mocha, fig, brown sugar, rosemary, cookie butter, creme brulee, blueberry +$2

espresso

double espresso $4
americano $4
macchiato $4
cortado $4
cappuccino $5.50
latte $7
mocha $7

coffee & tea

house drip $3.50
locally roasted from Tinker Coffee Co.

matcha shot $5
matcha latte $7
chai latte (hot or iced) $7 **make it dirty** +$3
fresh mint tea (hot) $5

Big T NYC hot tea $5
Caffeinated: baby it's cold outside (black blend), earl gray (black), jasmine state of mind (green)
Herbal: ginger, chamomile, rooibos, spearmint, hibiscus

Pure Culture Kombucha
rotating flavors - 16 oz bottle $6

Saratoga Water
sparkling or still - 28 oz bottle $6

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