

menu

Carmel // Dinner

garden table

shareable snacks

oysters on the half shell \$18 / \$30

Duo mignonette sauces: classic and house made with charred jalapeno, toasted coriander, honey and vinegar

charcuterie board \$15 / \$28

Small: chef's choice two meats & two cheeses
Large: chef's choice four meats & four cheeses

fried olives \$10

Panko fried green Castelvetrano olives with dill cheese dip

crispy potatoes \$9

Garlic aioli and skhug sauce

hot honey burrata \$18

House made hot honey, toasted baguette, prosciutto

melted brie wheel \$21

Honey drizzle, prosciutto with apple and pears

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

salads

add grilled chicken, chicken salad, GT smoked salmon, or plancha shrimp \$7

the famous salad \$16

iceberg, cucumber, salami, roasted artichoke, mozzarella, chickpeas, artichoke and mustard vinaigrette

fresh salad \$14

Baby leaf lettuce, blueberries, goat cheese, toasted almonds, roasted shallots, miso vinaigrette

chop chop salad \$16

Mixed greens, bacon, sunflower seeds, egg, avocado, tomatoes, pickled red onion, buttermilk blue cheese dressing

kai's salad \$16

Burrata, crispy prosciutto, arugula, balsamic vinaigrette

rachel from Friends salad \$15

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

plates

wagyu burger \$28

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

angel hair \$14

add grilled chicken \$7, plancha shrimp \$7, or salmon filet \$13
Lemon, garlic, capers, cherry tomato, parmesan

penne \$14

add grilled chicken \$7, plancha shrimp \$7, or salmon filet \$13
Creamy basil pesto, spinach, sun dried tomato

pan seared salmon \$27

Red & yellow pepper, mushroom, zucchini risotto

bourbon glazed salmon \$27

Green beans, cherry tomato, asparagus

whiskey cream chicken \$21

Wild mushrooms, onion, herbed roasted potatoes, green beans

guajillo citrus chicken \$16

Cilantro lime crema, jasmine rice, vegetables

maple leaf duck breast \$25

Wild mushroom risotto, gastrique

meat & potatoes \$38

Filet mignon, yukon gold potatoes, asparagus

sides

house salad \$7

Spring mix, cucumbers, tomatoes, carrots, croutons, basil vinaigrette

sweet potato and Brussels sprout hash \$7

roasted seasonal vegetables \$7

fries with dill cheese dip \$7

cup of soup \$5

bowl of soup \$7

kids

served with french fries and a soft drink

grilled cheese \$12

cheese burger \$12

menu

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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

string feelings \$7

(Hot or iced) Matcha Latte with house-made banana simple and cinnamon

teddy graham \$7

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

say less \$7

(Hot or iced) Latte with house made vegan mocha and peanut butter

daydreamer \$7

(Hot or iced) Chai Latte with rum raisin pecan and brown sugar simple

espresso

house syrup add-ons

simple +\$1

vegan mocha, maple, rum-raisin pecan, banana +\$2

vanilla +\$2.50

extra shot of espresso +\$3

espresso \$3

americano \$3.25

macchiato \$3.50

cortado \$4

cappuccino or latte \$5.50

mocha \$6

coffee & tea

house drip \$3.50

locally roasted from Tinker Coffee Co.

nitro cold brew \$5.50

Tinker Coffee Co. - Indianapolis, IN

matcha shot \$5

matcha latte \$7

chai latte (hot or iced) \$4 **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

Smeraldina Italian still water

1 liter bottle \$6

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?