



EGG FREE MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SALADS

balsamic vinaigrette for all salads

house GS V

mixed greens, cucumber, red onion & tomatoes 7

goat cheese & beet GS V

mixed greens, creamy goat cheese,
roasted beets & onions 8

SUSHI

served with eel sauce, pickled ginger, wasabi & soy sauce

spicy tuna *omit mayo 11

everything salmon GS* 11

smoked salmon, cucumber, cream cheese,
everything bagel seasoning

cilantro tuna GS* 10

tuna, sweet chili glaze, cilantro

phoenix roll GS* 13

tuna, cucumber, rice & smoked salmon rolled
on the outside with spicy mayo *omit mayo

crunchy veggie V 10

tempura onions, carrots, and kale,
onion crunch, sesame mayo *omit mayo

taste-y tempura 13

tempura shrimp, cream cheese, avocado,

SOUP

tomato parmesan bisque

chef joel's signature tomato bisque with
parmesan cheese & a blend of herbs 7

soup of the day

homemade soup of the day 7

*ask your server if the daily soup is egg free

DESSERT

sorbet GS V

ask your server for today's flavor 7

GS *Gluten Sensitive Friendly*

GS* *Gluten Sensitive Friendly with modifications*

V *Vegetarian*

SMALL PLATES

cheddar mac-n-cheese V

house-made cheddar mac-n-cheese 10
*ask about our chef's mac-n-cheese 13

blackened chicken GS

chicken breast, cajun
spices, fennel cream sauce 10

garlic mushrooms V

mushrooms, butter, garlic,
onions, wine, ciabatta 11

salmon GS

seared salmon filet, cucumber lime
cream, jalapeño-cilantro rice 16

cuban shrimp GS*

poached shrimp, saffron,
garlic butter, paprika, ciabatta 16

korean chicken bbq GS*

boneless chicken thigh, traditional korean
bulgogi sauce, rice, green onion, wontons 12

sweet-n-smoky ribs

baby back ribs, homemade sweet-n-smoky
bbq, creamy slaw *omit slaw 16

filet bites GS

garlic and peppercorn
tenderloin, bourbon glaze 21

burrata GS* V

burrata, blistered tomatoes, chive oil,
seas salt, ciabatta 15

hummus GS* V

chef's choice hummus, warm pita 9

jerk shrimp GS

grilled jerk shrimp, coconut rice,
chive oil 15

sweet & spicy shrimp

flash-fried shrimp, sweet & spicy sauce
*omit sauce 15

crispy artichokes V

flash-fried pickled artichoke hearts,
roasted tomato aioli
*omit sauce 8

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SIDES

- jalapeno-cilantro rice 6 **GS** **V**
- french fries 6 **GS** **V**
- oven-roasted broccoli 6 **GS** **V**
- coconut rice with chive oil 6 **GS** **V**



View our website for the most up-to-date menu information, features, and more!

Ask your server if our daily features can be prepared egg free.

SANDWICHES

chicken

grilled chicken, avocado, swiss & cilantro lime crema on a butter bun *omit sauce & bun 17

beef

thinly sliced beef, caramelized onions & mushrooms, provolone & chipotle mayo on parmesan crusted bread *omit mayo 17

turkey

oven roasted turkey, bacon, cheddar, tomato & parmesan mayo on parmesan crusted bread *omit mayo 17

ultimate grilled cheese

swiss, cheddar, provolone, tomatoes & bacon on parmesan crusted bread 17

portabella **V**

portabella mushroom, balsamic marinated red peppers & onions, goat cheese, tomato aioli grilled ciabatta *omit aioli 17

angus burger

½ lb angus burger, butter bun, lettuce, tomato, onion, ketchup *omit bun 17
(add \$1 each-provolone, cheddar, swiss, american, bleu, mushrooms/onions.
add \$3 - bacon)

GS Gluten Sensitive

GS* Gluten Sensitive w/ modifications

V Vegetarian

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