The Charcuterie | $15
Assorted domestic and imported cheeses, air dried beef, cured salami, capicola ham, figs, dates, pepitas, blackberries, raspberries, raisins and olives, served with hot flatbread

Kataifi Wrapped Shrimp | $18
Fried golden shrimp, served with an orange horseradish marmalade

Truffle Pancetta Mac + Cheese | $20
Black truffle, creamy four cheese sauce, penne pasta, crispy pancetta, all folded together

Terra Burger | $15
½ lb hormone-free angus beef patty, heirloom tomato, Boston Bibb lettuce with caramelized red onion on a fresh brioche bun, served with Terra chips

Roasted Veggie + Hummus Flatbread (V) | $16
Tomatoes, zucchini, red bell pepper, onion, butternut squash and Salsify Ribbons Hummus spread on a herb flatbread

Seared Ahi Tuna | $23
Served with Asian tomato relish, roasted sesame, ginger butter sauce and sticky rice

Curried Chicken | $18
Served in half a papaya, aged balsamic drizzle, organic greens and shaved candied onion

The Wedge | $16
Smoked Bleu cheese crumbles, crispy pancetta, tomato concasse and candied walnuts

Grilled Airline Chicken | $20
Chicken jus, roasted potatoes and beet hash with crispy leaks

Butter Poached Scallops | $23
Wilted baby spinach, microgreens, papaya relish with a parmesan cheese twist

Five Spice Tofu | $20
Teriyaki vegetable stir-fry with fresh grilled peaches

Grilled Cheese + Bacon Sandwich | $15
Thick cut applewood smoked bacon, Texas toast, brie, smoked gouda cheese and roasted tomatoes, served with Terra chips

Fish + Chips | $18
Laguna Brewery Beer battered fried cod served with zesty waffle fries and a housemade tartar sauce

Beer Battered Onion Rings | $10
Large onion rings in a Laguna Brewery Stout beer batter