

DINNER
5PM-9PM | 10PM FRIDAY & SATURDAY

SHARED BITES

MARINATED OLIVES & FOCACCIA 14
dill, roasted garlic, whipped feta, preserved lemon

CHARRED MOROCCAN CARROTS 17 DF + GF + V + NA
coconut yogurt, sumac, pistachio dukkah

HERBED POLENTA FRIES 16
house made tomato jam, parmesan

CAPACHA 17
sweet corn pancake, halloumi, pimenton aioli, brown butter
marjoram, corn nuts

MEZZE PLATTER 22
harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives
raw vegetables, grilled pita

HAMACHI CRUDO 23 DF
clementine ponzu, blood orange, pickled fresno chile
crispy shallot, olive oil pearls

BUTCHER'S BLOCK 25
chef's choice of artisanal meats + cheeses, spreads, lavash

SALADS & MEDLEYS

MARINATED ARTICHOKEs 14 DF + GF + V
cara cara, crispy garlic, ras al hanout, dill, black garlic aioli
[served chilled]

SAUTEED RAINBOW CHARD 16 DF + GF + V + NA
romano beans, kaffir lime, cardamom, coconut yogurt, pomegranate
lemon vinaigrette

VEGAN CAESAR 18 DF + GF + V
baby kale, roasted cherry tomato, spiced chickpea
vegan caesar dressing

GRILLED HALLOUMI 16 GF + NA
cara cara, wild arugula, sumac pickled red onion, candied walnut

BEET, BERRIES, & BURRATA 18 GF
organic tri-colored quinoa, mustard frill, aged balsamic

BUTTER LEAF SALAD 17 DF + GF + V
asparagus, spring pea, nasturtium, green goddess vinaigrette

MAIN

OKINAWA SWEET POTATO + CURRY 28 DF + GF + V heirloom carrot, mejadra, coconut curry

BLANCHED FLORENTINO 26 GF vichyssoise, grilled plum, ras al hanout, tomato + plum vinaigrette

HEN OF THE WOODS RISOTTO 34 cream of spinach, fava bean, crispy shallot, vincotto

ZA'ATAR CRUSTED STRIPED BASS 38 GF braised leek, pickled maitake mushroom, green garlic pureé

HOKKAIDO SCALLOP 32 GF + SF turmeric beurre blanc, english pea, kumquat, nasturtium

TURMERIC BRAISED CHICKEN 36 DF + GF caramelized fennel, harissa braised cippolini onion

BAHARAT CRUSTED SHORT RIB 49 GF + NA charred seasonal vegetables, spicy zhug, compound butter, chimichurri

DESSERT

VEGAN KEY LIME PIE 14 V + NA + DF cashew butter, biscoff crumble

CHOCOLATE GANACHE CHEESECAKE 14 NA coconut + biscoff crumble, seasonal berries

GELATO 12 assorted flavors

DF - DAIRY FREE GF - GLUTEN FREE NA - NUT ALLERGY SF - SHELL FISH V - VEGAN

Two Bunch Palms adds a 5% wellness surcharge that allows us to provide free healthcare coverage to our staff.