

COOL

Tuna Poke * 13

Soy Yuzu, Sesame Crackers

Crab & Shrimp Cocktail * GF 13

Mango, Coconut, Avocado, Jalapeno, Lime, Taro Chips

Smashed Guacamole GF V 10

All Natural Corn Tortilla Chips

Roasted Garlic Hummus V 9

Tri-Color Cauliflower, Heirloom Carrots, Sumac, Grilled Pita

HOT

Crispy Brussels Sprouts GF V 9

Sriracha, Agave, Lime

Korean Fried Chicken 8

Creamy Cucumbers, Crushed Cashews

Steamed Edamame Pods GF V 7

Togarashi, Sea Salt

Baked Feta V 10

Green Olive Tapenade, Pine Nuts, Grilled Pita

Short Rib Steamed Buns 12

Kimchi, Hoisin, Scallion

SEE OUR CHALKBOARD

For Today's Features

CUPS

Three Bean & Vegetable GF V 5

Featured Soup Mkt

SMALL

Mixed Greens Salad GF V 7

Grape Tomatoes, Red Onion, Carrot
Lemon-Tahini Vinaigrette

Shaved Brussels Sprouts Salad GF V 7

Red Quinoa, Baby Gem Lettuce, Toasted Walnuts
Red Grapes, Citrus Vinaigrette

LARGE

Chinese Chicken Salad 16

Edamame, Cabbage, Sweet Peppers, Cilantro, Cashews
Chow Mein, Mustard Vinaigrette

Winter Fattoush V 14

Romaine, Watermelon Radish, Shaved Fennel
Crimson Lentils, Cucumber, Chickpeas, Feta
Pita Croutons, Za'atar Vinaigrette

Grilled Salmon Salad * GF 21

Mixed Greens, Hazelnuts, Granny Smith Apples
Dried Cherries, Apple Cider Vinaigrette

PLATES

White Marble Farms Overnight Braised Pork Shank GF 25

Potato & Celery Root Mash, Braised Kalettes, Pork Demi

Maple Glazed Gerber's Amish Farm Chicken 21

Farro, Gala Apples, Brussels Sprouts

Steak Frites * GF 29

Sliced Prime N.Y. Strip, House Cut Fries
Sauteed Broccoli, Red Chimichurri

Vancouver Island Salmon * GF 26

Sesame Basmati Rice, Bok Choy, Bean Sprouts
Water Chestnuts, Thai Bird Chiles, Ginger Broth

Indian Brook Farms Rainbow Trout GF 24

Yucca Root & Butternut Squash Hash, Red Beets
Caramelized Fennel, Watercress, Blood Orange Reduction

BOWLS

Singapore Street Noodles

Cabbage, Tomato, Carrot, Cilantro, Bok Choy, Cashews
w/ Shrimp 20 w/ Tofu V 17 w/ Chicken 19

Kung Pao Chicken GF 19

Peanuts, Scallions, Red & Yellow Peppers, Bean Sprouts
Basmati Rice, Snap Peas, Carrots, Kung Pao Sauce

Shrimp Fried Rice 21

Brown Rice, Edamame, Bamboo Shoots, Broccoli
Scallions, Egg, Soy-Red Curry Sauce

BURGERS

Brioche or Go Green on Lettuce

ML * 16

Truffle Cheese, Caramelized Balsamic Onion
Arugula, Tomato, Truffle Aioli, House Cut Fries

Buffalo * 16

Smoked Cheddar, Dijonnaise
House Cut Fries

Veggie V 13

Quinoa, Chickpeas, Cauliflower, Provolone, Arugula
Garlic Aioli, Sun-Dried Tomato Pesto, Fresh Fruit

TACOS

Flour Tortilla, Served with Riced Cauliflower & Beans

Filet Mignon * 18

Fire Roasted Tomato Salsa, Mexican Crema
Crunchy Slaw, Cotija, Pickled Onion

Fish 18

Blackened Swordfish, Crunchy Slaw
Pineapple Salsa, Mexican Crema

Jackfruit V 14

Granny Smith Apple Salsa, Crunchy Slaw
Mexican Crema, Pickled Shallots, Micro Cilantro

CAFE ML OPENS DAILY AT 2PM

Our seafood is sustainable. Our beef and poultry are humanely raised.

GF = Gluten Free V = Vegetarian

*These items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.