

COOL

Tuna Poke * 13

Soy Yuzu, Sesame Crackers

Ceviche * GF 12

Shrimp, Avocado, 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

Moroccan Chickpea & Lentil GF V 5

Harissa Rice

Featured Soup **Mkt**

SMALL

Mixed Greens Salad GF V 7

Grape Tomatoes, Red Onion, Carrot

Lemon-Tahini Vinaigrette

Fattoush Salad V 7

Cucumbers, Tomatoes, Feta, Mixed Greens

Chickpeas, Pita Croutons, Za'atar 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

Blackened Ahi Tuna Salad * GF 19

Quinoa, Black Beans, Sweet Corn, Heirloom Tomatoes

Cilantro-Lime Vinaigrette, Smoked Chili Oil

Grilled Salmon Salad * GF 21

Mixed Greens, Hazelnuts, Granny Smith Apples

Dried Cherries, Apple Cider Vinaigrette

PLATES

Baby Back Ribs 22

Mediterranean Orzo Pasta Salad, Fig-Balsamic Glaze

Gerber's Amish Farm Chicken 21

Farro, English Peas, Summer Squash

Cremini Mushrooms, Basil Pistou

Steak Frites * GF 29

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

Sorghum Tabbouleh, Heirloom Tomatoes

Chickpeas, Lemon-Tahini Sauce

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

Kobe Beef 18

Brown Rice, Broccoli, Edamame, Shiitake

Scallions, Bell Peppers, Kalbi 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 Refried Chickpeas

Filet Mignon * 18

Fire Roasted Tomato Salsa, Mexican Crema

Crunchy Slaw, Cotija, Pickled Onion

Fish 18

Blackened Swordfish, Crunchy Slaw

Pineapple Salsa, Mexican Crema

Chicken 17

Mole Sauce, Crunchy Slaw, Mexican Crema

Cotija, 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.