

COOL

Tuna Poke * 13

Soy Yuzu, Sesame Crackers

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

Pickled Vegetables, Hoisin, Scallion

Sweet Potato Falafel GF V 9

Apple & Quinoa Tabbouleh, Maple-Tahini Sauce

SEE OUR CHALKBOARD

For Today's Features

CUPS

Lemon Artichoke GF V 5

Cauliflower "Rice"

Featured Soup Mkt

SMALL

Mixed Greens Salad GF V 7

Grape Tomatoes, Red Onion, Carrot
Lemon-Tahini Vinaigrette

Kale Salad GF V 9

Gala Apples, Red Onion, Dried Fruit & Nuts
Crispy Chickpeas, Caramelized Shallot Vinaigrette

LARGE

Chinese Chicken Salad 16

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

Fattoush V

Romaine, Cucumber, Roma Tomatoes
Chickpeas, Feta, Pita Croutons, Za'atar Vinaigrette
w/ Chicken 16 w/ Shrimp 20 w/ Salmon* 21

Fig & Pear Salad GF V

Mixed Greens, Baby Kale, Candied Walnuts
Fennel, Smoked Walnut-Apple Cider Vinaigrette
w/ Chicken 16 w/ Shrimp 20 w/ Salmon* 21

PLATES

Steelhead Trout * GF 26

Roasted Fingerling Potatoes, Grape Tomatoes, Capers
Baby Spinach, Artichoke Hearts, Garlic White Wine

Roasted Half Chicken GF 21

Sweet Potato Puree, Roasted Brussels Sprouts
Cranberry-Lemon Glaze

Steak Frites * GF 29

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

Norwegian Salmon * GF 26

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

Jumbo Lump Crab Cakes 29

Fennel & Red Radish Slaw
Tabasco Remoulade

BOWLS

Singapore Street Noodles V

Cabbage, Tomato, Carrot, Cilantro, Bok Choy, Cashews
w/ Shrimp 21 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

Roasted Vegetable & Orecchiette Pasta V

Black Kale, Cauliflower, Sunflower Seeds
Butternut Squash & Wild Mushroom Sauce
w/ Shrimp 21 w/ Chicken 19

BURGERS

Brioche or Go Green on Lettuce

ML * 16

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

Veggie V 14

Quinoa, Chickpeas, Cauliflower, Provolone, Arugula
Tomato, Roasted Garlic-Cashew Spread, Fresh Fruit

Salmon * 18

Red Pepper Jam
Caribbean Jerk Slaw, House Cut Fries

TACOS

Flour Tortilla, Served with Riced Cauliflower & Beans

Filet Mignon * 18

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

Today's Market Fish 19

Blackened, Crunchy Slaw
Pickled Onions, Kiwi-Pomegranate Salsa

Pork 17

Citrus Braised, Crunchy Slaw
Jalapeño Crema, Pickled Onions, 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.