

*to start...*

**beet salad** | arugula, beets, goat cheese, pesto, pecans, banyuls vinegar \$21 *gf, v*

**soup of the day** | \$15

**burrata** | seasonal fruit, prosciutto, honeycomb, crostini \$23 *v*

**cauliflower salad** | greens, fennel, onion, citrus, cheese, pine nuts, citrus vinaigrette \$21 *v, gf*

**local bread service** | olea farms olive oil, balsamic \$9 *v*

**marinated olives** | kalamata, citrus & herbs \$13 *v*

**marcona almonds** | herbs, sea salt \$13 *v*

*mains...*

**cajun fish tacos** | spring slaw, cilantro dressing, honey chili aioli \$23 *gf*

**crab salad sandwich** | red bell pepper, shallot, aioli, herbs, lemon \$29

**pork belly tacos** | carrot pureé, pork belly, macerated onions, cilantro \$23 *gf*

**grilled chicken sandwich** | poblano chili, bacon, jack cheese, guajillo chili, aioli \$23

**shrimp taco** | handmade flour tortilla, pico de gallo, cilantro cream, \$23

**T.H.O. burger** | ½ # burger, applewood bacon, caramelized onions, jack cheese, romesco, aioli \$27

**taquitos** | braised beef, guajillo chili, crema, pico de gallo, lettuce \$21 *gf*

**farro salad** | cherry tomatoes, cucumber, red onion, fennel, cauliflower, radish, cilantro cream, lemon vinaigrette \$19 *add chicken \$9. Add marinated tofu \$7.*

*(gf) gluten free | (v) vegetarian | (ve) vegan 3/2024*

*we respectfully request no modifications. Please inform your server of any allergies  
20% service charge added to groups of 5+, \$5.00 service charge for plate splitting*