

STARTERS

SOUP DU JOUR 9

SEARED AHI TUNA* 21
avocado | soy, ginger & lime broth
fresh greens | crispy rice paper

SALADS

VEGAN TEMPEH BOWL 19
marinated black garlic tempeh | freekeh
english cucumber | pickled carrots | radish
fresh greens | sesame seeds

HEIRLOOM TOMATO & PEACH SALAD 19
heirloom tomatoes | peaches | feta cheese | watercress
pickled onions | basil | honey & jalapeño lime vinaigrette

CAFÉ SALAD 19
arugula | green peas | roasted beets
tomato & sweet pepper chutney | toasted almonds
green goddess dressing

SPA BOWL 19
chopped kale | garlic toasted chickpeas | quinoa
pumpkin & hemp seeds | english cucumbers
pickled beets | lemon vinaigrette

ADD-ONS

GRILLED CHICKEN 9

SEARED AHI TUNA* 13

TEMPEH 7

APPLEWOOD-SMOKED BACON 9



PANINIS

OPEN-FACE AVOCADO TOAST 19
sourdough bread | avocado | roasted tomatoes
pickled onions | balsamic syrup

TURKEY 20
house-smoked turkey breast
applewood-smoked bacon | pear | havarti cheese
fresh fig aioli | balsamic dressing

FUNGI MELT 20
mushroom | pickled onions | goat cheese | pea tendrils
sriracha mayo | naan bread

SANTA FE CHICKEN 20
grilled chicken | arugula | roasted red pepper
pepper jack cheese | chili & herb mayo
whole wheat tortilla

CAPRESE 19
fresh mozzarella | roasted tomatoes | basil pesto
sourdough bread

DESSERTS

LEMON BAR 10
mixed berries

VANILLA & CHOCOLATE MOUSSE 10

Gluten-friendly bread available upon request.

 Gluten-Friendly  Vegan  Vegetarian

*This item is served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

SMOOTHIES

ADD PROTEIN 3

CLASSIC 11

banana | strawberries | orange

MANGO-LICIOUS 11

mango | strawberries | pineapple

PROTEIN SHAKES

BLUEBERRY BLAST 14

almond milk | blueberries | vanilla protein powder

PB&J 14

almond milk | strawberries | peanut butter
vanilla protein powder

FRESH JUICE

GREEN GODDESS 11

cucumber | apple | celery

GINGER ZINGER 11

carrot | lemon | apple | ginger

SPECIALTY COCKTAILS

ELIXIR BLOODY MARY 16

grey goose vodka | spicy bloody mary mix

SEASONAL SANGRIA 16

moscato | peach grand marnier | fresh juice

RASPBERRY LIME MULE 16

tito's handmade vodka | ginger beer
raspberry syrup | lime juice

PINK LADY MARGARITA 16

sauza tequila | chambord | sour mix

PEACH BELLINI 15

sparkling wine | peach nectar



BEER

DOMESTIC 8

bud light

michelob ultra

CRAFT 8

pisgah pale ale | black mountain, nc

shiva ipa | asheville, nc

mama's little yella pils pilsner | brevard, nc

stella artois | st. louis, mo

WINE

6oz | btl

LUNETTA

prosecco | italy (187mL | 750mL)

14 | 48

JEAN-LUC JOILLET

crémant de bourgogne sparkling
burgundy, france

18 | 80

LOS MONTEROS

cava brut rosé | spain

14 | 50

ZENATO

pinot grigio | italy

6oz | 9oz | btl

14 | 21 | 56

ROSE GOLD

rosé | france

16 | 24 | 64

DECOY BY DUCKHORN

sauvignon blanc | california

16 | 24 | 64

KENDALL-JACKSON VINTNER'S RESERVE

chardonnay | california

16 | 24 | 64

MEIOMI

pinot noir | california

16 | 24 | 64

BENZIGER

merlot | california

14 | 21 | 56

FRANCISCAN ESTATE CORNERSTONE

cabernet sauvignon | california

14 | 21 | 56