

STARTERS

SOUP DU JOUR 9

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

SALADS

HUMMUS BOWL *vg* 19
traditional hummus | kalamata olives | spiced chickpeas
pickled carrots & onions | mixed micros | lavosh & pita

BLACK RICE SALAD *n* 19
black rice | freekeh | edamame | toasted walnuts
plums | gorgonzola breadcrumbs
lemon vinaigrette

CAFÉ SALAD *gf n* 19
arugula | tomato & sweet pepper chutney
english peas | feta cheese | toasted almonds
green goddess dressing

SPA BOWL *n* 19
baby kale | apples | farro | dried cherries
english cucumbers | goat cheese
granola croutons | herb vinaigrette

ADD-ONS

GRILLED CHICKEN 9

SEARED AHI TUNA* 13



PANINIS

OPEN-FACED AVOCADO TOAST *vg* 19
avocado | roasted tomatoes | pickled onions
balsamic syrup

SOUTHWESTERN TURKEY 20
house-smoked turkey breast | avocado
pepper jack cheese | pickles | chipotle aioli
sourdough bread

FUNGHI MELT 20
mushroom | roasted red peppers | arugula
garlic herb cheese | sourdough hearth bread

MEDITERRANEAN CHICKEN 20
grilled spiced chicken | pickled onions | tzatziki sauce
lettuce | whole wheat tortilla

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

DESSERTS

KEY LIME CRUMBLE 10

VANILLA & CHOCOLATE MOUSSE *gf* 10

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts | *df* Dairy-Free

*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 n 14

almond milk | blueberries | vanilla protein powder

PB&J n 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 | cointreau | fresh juice | fresh fruit

SUMMER STRAWBERRY MULE 16

tito's handmade vodka | ginger beer
strawberry purée | lime juice | mint

CUCUMBER & ELDERBERRY COLLINS 16

chemist gin | elderflower liqueur | soda water | cucumber

PEACH BELLINI 15

sparkling wine | peach nectar



BEER

DOMESTIC 8

bud light

micheob 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 JOILLOT

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