

## Starters

### ROASTED BEET & ARUGULA \$13

pistachio goat cheese truffles, balsamic vinaigrette

### MOREA SEAFOOD CAESAR \$20

shrimp, lump crabmeat, grilled romaine, blistered tomato, shaved parmesan

### BRUSSELS SPROUT & QUINOA \$13

dried cranberries, sweet potato, shaved almonds, citrus vinaigrette

### ROASTED BUTTERNUT SQUASH SOUP \$8

roasted apples, pepitas

### BRAISED MUSSELS \$14

coconut curry cilantro broth

### GRILLED OCTOPUS \$18

quinoa tabbouleh, grilled zucchini, red onion, mint, lemon, grain mustard sauce

### LAMB MEATBALLS \$14

feta, raisins, homemade spicy marinara sauce

### HUMMUS PLATE \$10

grilled vegetables, olives, pita

## Small Plates

### AHI TUNA \$16

sriracha, tamari, mango, avocado, radish, red cabbage, sesame seeds, scallions

### CHILI GARLIC SHRIMP \$18

fresno chilies, lemon rice, chili lime sauce

### GRILLED FLAT IRON STEAK \$22

roasted corn, tomato, fingerling potatoes, red onion, red chimichurri

### BRAISED SHORT RIB \$24

garlic truffle mashed potato, asparagus

### ZA'ATAR FRENCH BREAST OF CHICKEN \$18

cauliflower, butternut squash, carrots, cranberry coulis

### ROASTED CAULIFLOWER STEAK \$14

brussels sprouts, bell peppers, onions, avocado sauce

## Flatbreads

### MARGHERITA \$12

mozzarella, tomato, basil

### CHICKEN FLORENTINE \$14

mozzarella, spinach, roasted peppers, roasted garlic

### PEAR & FIG \$14

goat cheese, honey

### SHORT RIB \$14

blue cheese, long hots, pickled red onion