

Late Lunch

Cream of Tomato Soup Aged Cheddar, Basil	19
Chicken-Coconut Milk Soup Galangal, Shiitakes	24
Chilled Artichoke, Mustard Dipping Sauce	24
Endive and Pear Black Pepper, Buttermilk Dressing, Mint, Puffed Quinoa	26
Tuna Tartare Avocado, Spicy Radish, Ginger Marinade	29
Nicoise Salad Sicilian Tuna, Lemon Confit Vinaigrette	27
Steamed Shrimp Salad, Avocado, Enoki Mushroom Champagne Dressing	29
Chicken Club Sandwich Hard Boiled Egg, Bacon, Mayonnaise	28
Croque M Flying Pigs Farm Ham, Comte, Gruyere Cheese	26
Fusilli, Mozzarella, Tomato, Basil	22/32
Grilled Salmon, Sautéed Spinach, Mashed Potatoes	42
THE MARK Cheeseburger, Black Truffle Dressing, Brie	38
Lobster Burger Gruyere, Green Chili Mayonnaise, Yuzu Pickles	36
Organic Turkey Burger Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	36
Black Truffle Pizza, Fontina Cheese	37
Mozzarella, Tomato, Basil Pizza	22
All Sides Available	14

*All Pizzas and Fusilli Pasta are available Gluten Free.

We are committed to serve our guests local, organic and GMO-free products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Desserts

Grand Marnier and Chocolate Chip Souffle Mandarin Sorbet	18
Raspberry Key Lime Raspberry Sorbet, Graham Sablee	18
Salted Caramel Sundae Candied Popcorn, Peanuts, Fudge Sauce	18
Profiteroles Vanilla Ice Cream, Chocolate Sauce	18
Butterscotch Pudding Creme Fraiche, Caramel, Sea Salt	18
Yogurt Spiced Panna Cotta Fig Jam, Honey Sorbet and Toasted Angel Food Cake	18
Warm Chocolate Cake Vanilla Ice Cream	18
Cookie Plate	16
Assorted Ice Cream & Sorbet	16
Artisanal Cheese Plate Saint Nectaire Valle D' Aspe Challerhocker Florette Goat Brie St. Agur	25
House Made Beverages	
Green Juice Spinach, Cucumber, Kale, Apple, Lemon, Ginger	18
Ruby Red Juice Carrot, Beet, Lemon, Orange	18
Milkshake Vanilla, Chocolate or Mixed Berry	18
Banana-Berry Smoothie Greek Yogurt, Maple Syrup	19
Fresh Ginger Ale	10
Cherry Yuzu	10
Lemonade	10
Arnold Palmer	10