



**SNACKS & SIDES**

- marinated olives....6
- house made pretzel, belgian ale mustard....4
- smoked and spiced almonds....6
- shishito peppers with sea salt....8
- mixed pickled peppers....5
- roasted baby carrots, herb purée....6

**APPETIZERS**

- corners caesar, little gem lettuces, pork cracklins, smoked paprika....7
  - add shrimp....6
- mixed greens salad, strawberries, ricotta salata, balsamic and almond oil.....7
- smoked salmon, asparagus, soft cooked egg, mint, capers....12
- albacore tartare, tangerines, olives, radish, jalapeno....9
- smoked chicken wings, achiote, lime....8
- asparagus soup, green garlic, lemon crème fraiche....8

**ENTREES**

- stewed broccoli, harissa broth, cracked wheat, preserved lemon....11
- charred yellowtail fish taco, green cabbage, avocado cucumber salad....12
- salmon nicoise salad, marble potatoes, asparagus, sherry vinaigrette....12
- smoked chicken cobb, little gem lettuce, poblano yogurt dressing, bacon...12
- farmers lunch: country pâté, gorgonzola, grilled baguette....10
- corners burger, aged cheddar, pickled onions, house made bun....14
- house made sausage, fingerling potato salad, sauerkraut....14
- barbecue pork sandwich, pickled peppers, grilled peach salad ....12
- grilled skirt steak, spicy butter, grilled green onions, fries....17