



Our culinary program has been thoughtfully designed to create a reflective and nourishing food experience, prepared daily by our in-house team.

To complement your meal, we offer a selection of specially curated wines by the glass or bottle.

This collection features wines produced using biodynamic, organic, or sustainable practices, with several sourced locally or from female winemakers.

BREAKFAST 8:00AM - 10:00AM

CHEF'S SEASONAL MENU 11:00AM - 7:00PM

TEAS + TISANES **\$12.** PER POT

JAPANESE GREEN SENCHA

GREEN TEA MADE FROM CAMELLIA SINENSIS LEAVES

ENGLISH BREAKFAST TEA

BLACK TEA MADE FROM CAMELLIA SINENSIS LEAVES

CHAI

CINNAMON BARK, GINGER ROOT, CARDAMOM, CLOVE, BLACK PEPPER, BLACK TEA

ZEN BLEND

GINKGO LEAF, BRAHMI, PEPPERMINT, SPEARMINT, LEMON BALM, RED CLOVER HERB, ROSEMARY LEAF, GINGER ROOT

HEALER

GINGER ROOT, TURMERIC ROOT, LEMON PEEL, LEMON VERBENA, LEMON BALM, ROSEHIPS

IMMUNITY

LICORICE ROOT, MARSHMALLOW ROOT, ECHINACEA PURPUREA ROOT, ORANGE PEEL, CASSIA CINNAMON BARK, GINGER ROOT, FENNEL SEEDS, CLOVES

LOVE

DAMIANA LEAF, ROASTED CACAO NIBS, ROASTED CAROB, ORANGE PEEL, ROSE PETALS, CASSIA CINNAMON CHIPS, VANILLA

NIGHT CAP

PEPPERMINT LEAF, CHAMOMILE FLOWERS, SKULLCAP, MUGWORT, DAMIANA LEAF, ROSEMARY LEAF, ROSE PETALS

COFFEE **\$6.**

FRENCH PRESS

ESPRESSO

Make it a double +\$4

CAPPUCCINO

LATTE

MACCHIATO

LATTES **\$8.**

NEKOHAMA MATCHA LATTE **+\$4.**

CHAI LATTE

GOLDEN TURMERIC NUMILK LATTE

VANILLA PISTACHIO NUMILK LATTE

All coffees and lattes can be served hot or iced; add a shot of espresso +\$4.

JUICES + SMOOTHIES **\$12.**

CARROT GINGER JUICE GF, DF, V

CHEF'S GREEN JUICE

A CAREFULLY CURATED MIX OF GARDEN GREENS

"...OF THE DAY"

ASK YOUR HOST ABOUT OUR CHEF'S FEATURED SMOOTHIES AND JUICES

CHEF'S SEASONAL MENU

BROTHS + SOUPS

CHICKEN BROTH ^{DF, GF} \$12.

CHICKEN, ONIONS, CELERY, CARROTS, LEMON + SALT

MUSHROOM BROTH ^{DF, GF, V} \$12.

MUSHROOMS, ONIONS, CELERY, CARROTS,
LEMON AND SALT

SMALL PLATES

SALMON TIRADITO ^{GF, V} \$21.

WITH RHUBARB, CURED CUCUMBERS, BLACK TRUFFLE,
AND SESAME OIL

GRILLED ENDIVES ^{GF} \$22.

STUFFED WITH GARLIC HUMMUS, DILL AND BALSAMIC
BEURRE BLANC

ADD SALMON +\$20.

CHARCUTERIE BOARD \$32.

WITH PROSCIUTTO, GENOA SALAMI, BRESAOLA,
BRIE, AND COMTÉ

BRUSSELS SPROUTS SALAD ^{GF} \$20.

WITH PICKLED RED CABBAGE, TARRAGON CREAM,
LOCAL APPLES, AND MUSTARD VINAIGRETTE WITH
BALSAMIC PEARLS

BUTTER LETTUCE SALAD ^{GF, V} \$23.

WITH RADISHES, PEARS, GRILLED AVOCADO, WILD RICE,
AND DIJON MUSTARD VINAIGRETTE

TOASTS + SANDWICHES

GRILLED CHEESE \$23.

WITH GRUYERE, SMOKED GOUDA,
NEW YORK STATE CHEDDAR, PESTO
AND TOMATOES ON SOURDOUGH

MUSHROOM ESCABECHE ^{GF, V} \$14.

WITH SHALLOTS ON TOASTED SOURDOUGH

SMOKED TROUT SALAD \$29.

WITH GREEN TOMATOES, GREEN APPLES,
ROASTED WALNUTS, AND CELERY SERVED
ON TOASTED CIABATTA BREAD

EGG SALAD TOAST \$22.

WITH CURED ASPARAGUS, AVOCADO,
MUSTARD SEEDS, AND DILL ON SOURDOUGH

TURKEY BLT PANINI \$26.

WITH PROSCIUTTO, GENOA SALAMI, BRESAOLA,
BRIE, AND COMTÉ, SERVED ON CIABATTA BREAD

BURRATA \$23.

WITH PICKLED GRAPES, WHITE BALSAMIC, FENNEL
POLLEN, AND SALTED CUCUMBERS ON TOASTED SOURDOUGH

SIGNATURE DISHES

ROASTED CAULIFLOWER STEAK ^{GF, V} \$34.

WITH BLACK GARLIC, WHITE BEAN PURÉE, SORREL
CHIMICHURRI, AND SNOW PEAS

SLOW-ROASTED CHICKEN BREAST \$36.

WITH COCONUT RED CURRY, BOK CHOY, CILANTRO,
AND CRISPY SHALLOTS

WASABI PINEAPPLE SKIRT STEAK ^{GF} \$42.

WITH COMTÉ AND ROASTED POTATOES, AND FRESH HERBS

SIGNATURE HAIGA-MAI RICE BOWLS

CHICKEN \$32.

LEMONGRASS SOY-GLAZED CHICKEN WITH
CRUDITÉS, HERBS, FLOWERS, KIMCHI,
SOFT-BOILED EGG, AND AVOCADO

SALMON \$32.

SLOW-COOKED SALMON WITH CRUDITÉS,
PICKLED VEGETABLES, CUCUMBER, SOFT-
BOILED EGG, AND AVOCADO

MUSHROOM \$32.

MUSHROOM CONFIT WITH CRUDITÉS, FENNEL,
HERBS AND FLOWERS, AND AVOCADO

ALL RICE BOWLS CAN BE SERVED OVER A BED OF FRESH GREENS, OR WITH A MIXTURE OF GREENS AND RICE UPON REQUEST.

DF = DAIRY FREE | GF = GLUTEN FREE | V = VEGAN | ALL TOASTS AND SANDWICHES CAN BE SERVED ON GLUTEN FREE BREAD UPON REQUEST