



**STARTERS**

**Falafel Crispies**  
Dill Yogurt, Pickled Vegetables  
Sweet Potato Falafel - 9

**Tuna Crudo**  
Avocado, Mango  
Cilantro Vinaigrette - 17

**Avocado Toast**  
Harissa, Goat Cheese, Cilantro - 12  
add Egg - 2

**Beef Tartare**  
Chipotle, Cucumber, Egg Yolk  
Corn Tortillas - 16

**Pan Con Tomate**  
Serrano Ham, Burrata - 11

**Lamb Hashwi**  
Hummus, Pine Nuts, Warm Pita - 15

**Meatballs**  
Spicy Tomato Sauce, Burrata, Basil - 13

**Tomato Soup**  
Basil, Torn Croutons, Parmesan - 8

**Deviled Eggs**  
Pickle Relish, Bacon - 8

**SALADS, SANDWICHES & BURGERS**

**Greens & Grains Salad** - Quinoa, Kale, Pickled Onion, Parmesan, Falafel Croutons - 13

**Greek Chicken Salad** - Red Oak Lettuce, Feta, Red Onion, Gordal Olives - 15

**Beets & Burrata Salad** - Arugula, Granola, Curry Maple Vinaigrette - 13

**Pork Carnitas** - Harissa, Cucumber Yogurt, Warm Pita - 14

**Bernie's BLT** - Slab Bacon, Red Oak Lettuce, Avocado, Marinated Tomato - 14

**Turkey Burger** - Warm Pita, Parsley-Sumac Salad, Sesame, Sriracha - 15

**Bernie's Burger\*** - American, Dill Pickles, Aioli, Onion - 16

**Avocado Burger\*** - Cheddar, Avocado, Fried Egg - 17

**Brasserie Burger\*** - Gruyere, Bacon, Caramelized Onion - 18

\*House Ground Blend of Onion, Pork Belly & Short Rib

**LARGE PLATES**

**Brick Chicken** - Roasted Garlic Mashed Potatoes, Asparagus - 22

**14oz Niman Ranch NY Strip** - Patatas, Dijon, Honey Balsamic - 36

**Atlantic Salmon** - Shiitake & Maitake Mushrooms, Snap Peas, Charred Spring Onions, Smoked Shallot Butter, Fines Herbes - 26

**Strozzapreti Pasta** - White Truffle, Tomato Cream, Italian Sausage - 18

**Steamed Bar Harbor Mussels** - Green Curry Broth, Shiitake Mushrooms  
Toasted Ciabatta - 18

**Seafood Paella** - Mussels, Clams, Shrimp, Chorizo, Saffron Rice  
Piparra Peppers, Curry Pickled Red Onion - 28

**SIDES**

**Handcut Fries**  
Sea Salt, Parsley - 8

**Patatas Bravas**  
Garlic Aioli, Bravas Sauce - 9

**Mushrooms**  
Maitake, Smoked Shallot Butter  
Charred Onions, Fines Herbes - 10

**Asparagus**  
Garlic, Grana Padana  
Chili Oil - 8

**DESSERTS**

**\$9**

**Chocolate Pots de Creme**  
Dark Chocolate  
Whipped Cream

**Cookies & Gelato**  
Wood Fired Cookies  
Chef's Choice Gelato

**S'mores**  
Chocolate Ganache, Butterscotch Puddin'  
Toasted 'Shmallows, Graham Crumble

