

DINNER

SHAREABLES

ARANCINI \$ 24

lemon risotto croquettes, fresh mozzarella, parmesan, tomato sauce

PULLED PORK SLIDERS \$16

two sliders, bbq pulled pork, topped with cole slaw ADD FRIES \$8

CHICKPEA HUMMUS \$15

lemon, tahini, aleppo pepper, extra virgin olive oil,
served with vegetable crudité, pita bread

PANGEA BEET SALAD \$26

roasted golden, red, candied beets, feta, moroccan spiced pistachios, date syrup, pickled onions
(ADD SHRIMP \$8)

ROASTED CAULIFLOWER \$24

moroccan spiced florets, za'atar, lemon verbena olive oil, citrus labne yogurt ADD SHRIMP \$8

ARUGULA SALAD \$26

poached pear, citrus sumac vinaigrette, moroccan spiced pecans, gorgonzola (ADD SHRIMP \$8)

MAINS

SALMON AVOCADO BURGER \$30

salmon blended with scallion and panko,
served with avocado, pickled onions and a mesclun salad

MAC 'N' CHEESE \$24

roasted red pepper, parmesan, pecorino, gruyere,
citrus bread crumb crust

BLACK LABEL BURGER \$30

sirloin-short rib house blend
spicy aioli, pickled onions, aged sharp cheddar, served with fries

PAN-SEARED SALMON \$34

lemon verbena infused olive oil, vegetable quinoa pilaf

CLASSIC SPAGHETTI BOLOGNESE \$26

slow-braised beef and tomato sauce

SPLIT CHECKS: 2 cards max per table