

All Day Menu

Available 12 - 8 pm

LIGHT FARES

Indonesian Chicken Noodle Soup (DF) – \$25

Fragrant free-range chicken broth with glass noodles, cabbage, boiled egg, and fresh coriander

The Roundtree Toast (V, GF, DF) – \$25

Housemade vegetable, almond, and flaxseed crisp topped with silky avocado, vine-ripened tomato, and a cucumber salad

Garden Green Bowl (V, GF, DF) – \$25

Balsam farm mixed greens, avocado with crispy seeds, citrus and miso dressing

Additions: Grilled Fish 20, Grilled Shrimp 20, Grilled Chicken 15

SANDWICHES AND ENTRÉES

Raw Flaxseed Sandwich (V, GF, DF) – \$30

Crushed avocado, semi-dried tomato, and crisp cucumber, layered with a sun-kissed tomato-oregano dressing

Steamed Seasonal Fish with Garlic (DF) - \$45

Steamed white fish with bok choy, garlic and soy

Grilled Free-Range Chicken Sandwich – \$30

Herbed chicken with celery, walnut, tomato, and arugula on freshly baked multigrain bread

Wagyu Beef Burger – \$39

Juicy Wagyu patty with Gruyère, tomato relish, red onion, mustard mayo, and lettuce on a brioche bun

Braised Beef Short Ribs - \$46

Beef "Rendang" short ribs in a rich curry sauce, served with coconut rice

SIDES

Steamed Seasonal Greens (DF, GF) - \$15

With lemon and extra virgin olive oil

Steamed Jasmine Rice (DF, GF, V) - \$15

SWEET TREATS

Warm Molten Chocolate Cake – \$25

Served with vanilla Ice cream and berry compote

Seasonal Fruit Platter (V, GF, DF) – \$18

Fresh, hand-cut seasonal fruits

CHILDREN'S MENU

Peanut Butter & Jelly (DF) - \$18

Toasted whole wheat bread with peanut butter and strawberry jam

Spaghetti and Housemade Tomato Sauce - \$18

Whole wheat spaghetti tossed in our housemade tomato-basil sauce, finished with parmesan

V=Vegan, GF-Gluten free, D-Dairy free

*Please let our team know of any allergies or dietary requirements. While we strive to accommodate all needs, some dishes may contain traces of allergens