



IN BETWEEN

Sides

- TRUFFLE FRIES \$8
- FRIES \$5

Salads

- MARKET GREENS \$7
w/ white balsamic vinaigrette
- CHOPPED BLACK KALE \$12
w/ spicy anchovy dressing, aged gouda & hazelnuts
- CRUNCHY VEGETABLE & RED QUINOA \$12
w/ sugar snaps, maroon carrots & goat cheese
- TREVISIO & KOHLRABI \$12
w/ pickled red onion, black olive & pine nuts

◀ KITCHEN ▶
OPEN 8AM ~ 12AM

◀ COFFEE & BAR ▶
OPEN 8AM ~ 1AM

FIVE LEAVES USES
ONLY ORGANIC EGGS

Oysters

- 1/2 DOZEN MARKET OYSTERS \$15
freshly shucked & served w/ rice wine mignonette

Starters

- SEASONAL SOUP OF THE DAY \$7

- DEVILS ON HORSEBACK \$7
bacon wrapped medjool dates w/ dijon mustard

- HOUSE MADE RICOTTA \$11
w/ figs, fresh thyme, honeycomb, maldon sea salt & fruit~nut bread

- SELECTION OF ARTISANAL CHEESE \$15
w/ apple~celery, golden raisin mutarda & fruit~nut bread

- CHARCUTERIE PLATE \$12
w/ shaved fennel, olives & house made lavosh crackers

- STEAMED MUSSELS \$14
w/ saffron coconut sauce, chilies, scallions & grilled sourdough

Mains

- FIVE LEAVES BURGER *w/ grass-fed beef, fried pineapple ring, house pickled beets, harissa mayo, sunny-up egg, salad or fries* \$15

- BURGER *w/ grass-fed beef, harissa mayo & salad or fries* \$13

*ADD-ONS FOR BURGERS

Bacon +\$2.00
Cheddar, Gruyere or Blue Cheese +\$1.50