

chrôma

all day menu

STARTERS

- bread service 7**
whipped butter, maldon salt, fennel pollen
- deviled eggs 9**
bacon jam, pickled red onion, jalapeño
- campechana 18**
shrimp & crab, summer gazpacho, calabrian chile, green olives, chips
- roasted japanese eggplant 15**
shiitake "bacon", fermented black bean ginger aioli, basil

- moroccan lamb kefta 16**
tzatziki, dried cherries, toasted walnuts, mint
- fried green tomatoes 18**
shrimp remoulade, napa slaw
- cheese & charcuterie plate 24**
assorted cheeses, meats, and garnishes
- soup trio 14**
a flight of three daily offerings, or order a cup or bowl of just one!



SALADS

- sliced tomatoes 17**
burrata, basil, mint, spiced pumpkin seeds, sea salt, evoo, white balsamic vinegar
- greek salad 15**
romaine & gem lettuces, pear tomatoes, calamata olives, cucumber, feta, white anchovies, pickled red onion, herbed breadcrumbs, lemon black pepper vinaigrette
- pink citrus salad 16**
baby lollo rosso & bibb lettuces, roasted pink beets, grapefruit, mandarin orange, watermelon radish, pink peppercorn banyuls vinaigrette
add pulled or fried chicken, smoked salmon, seared salmon, or seared shrimp
- blue cheese & greens 18**
pulled chicken breast, field greens, baby spinach, frisee, blue cheese, toasted hazelnuts, red grapes, house vinaigrette
- chicken cobb 21**
fried chicken, romaine, bacon, avocado, tomatoes, brown derby dressing + a simple deviled egg - choice of stilton blue or cheddar cheese
- picnic plate 22**
curried tuna salad + almonds + currants, smoked chicken salad + corn, hummus, jicama +



MAINS

- quiche of the day 18**
simple salad of mixed lettuces, pink peppercorn banyuls vinaigrette
- smoked salmon tartine 23** *(without smoked salmon ~ 15)*
open faced focaccia, mashed avocado, marinated tomatoes, mustard sauce, fresh dill
- crispy polenta & ratatouille 19**
roasted eggplant, peppers, & squashes, calamata olive tomato sauce, basil, balsamic glaze
- blt 18**
wheat toast, creole mayo, napa slaw + a simple devilled egg
- burger 19**
double patty, grilled bun, american cheese, LTOP, garlic aioli, fries
- chicken flautas 22**
black beans, green rice, pico & corn salsa, cotija, crema, salsa ranchero
- caserecci pasta 26**
seared shrimp, bacon, corn, peppers, tomatoes, spinach, garlic, white wine, basil, butter
- pan seared red snapper 34**
coconut, lemongrass & thai red curry sauce, wilted baby bok choy, ponzu sesame cucumbers, crunchy wontons
- roasted chicken breast 27**
potato gnocchi, shiitake mushrooms, charred broccolini, herbs, natural pan jus
- steak & potatoes 38**
bavette steak, crisp potato layers, green beans, braised shallots, horseradish cream & jus



Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.