



Starters

GREEN GODDESS GEM SALAD 13
pickled shallots, cherry tomatoes, cucumber,
asparagus, crispy quinoa

HEIRLOOM TOMATO FETA 12
almond pesto, radish, arugula

CHARCUTERIE 24
guava jam, mediterranean olives,
whole grain mustard, toasted bread
cheese only 17
meat only 17

CRAB TOSTADA 15
avocado puree, citrus crema

CHEF'S DAILY CEVICHE 16

Handhelds

MEAT PIZZA 18
homemade tomato sauce, spanish chorizo,
salami, mozzarella, parmesan, pickled chiles

MARGHERITA PIZZA 16
homemade tomato sauce,
mozzarella, tomato, basil

CUSP BURGER 18
beef patty, special sauce, lettuce,
tomato, grilled onion, brioche bun
french fries or house salad
add cheddar or blue cheese 2
add bacon 3

Entrees

LOCAL CATCH OF THE DAY 38
corn, zucchini, tomato jam, chorizo sofrito,
corn, zucchini puree gf

CHEF'S CHOICE FISH 38
udon noodle, tempura mushroom,
bok choy, garlic soy

SCOTTISH SALMON 37
herb black rice, asparagus, english peas,
leek soubise, dill oil

HALF ROASTED MARY'S CHICKEN 30
potato puree, seasonal vegetables,
dark chicken jus

CREAMY BEEF BOLOGNESE 29
roasted bell pepper, cherry tomatoes, arugula,
cream, linguine pasta, parmesan

14 OZ. PAN ROASTED HERB RIB EYE 46
spring vegetables, hearth of gem, shishito pepper
tossed charred scallion chimichurri,
red wine demi-glace

Sides

French Fries 9

Roasted Baby Carrots 13
whipped goat cheese, almond herb relish

Dessert

Brownie ala mode 12

Apple Fritter 12
vanilla ice cream

Crème Caramel Churro 13

50th Anniversary Strawberry Ice Cream Sundae 13