



SOUPS & BOWLS

— for starters —

ARUGULA SALAD — 12 VG GF parmigiano-reggiano, tomatoes, olive oil, lemon

LIMELIGHT CAESAR SALAD — 16 romaine, croutons, parmigiano-reggiano, caesar vinaigrette

BUDDHA QUINOA BOWL — 17 VE GF cucumbers, tomatoes, almonds, dried cranberries, carrots guacamole, romaine, quinoa, arugula, balsamic glaze, ponzu vinaigrette

VEGGIE CHILI — 16 VE scallions, red onions, pita bread -vegan cheese on request -

TOMATO SOUP — 11 VG grilled cheese croutons

POWER GREENS — 17 VB GB spinach, arugula, roasted pepitas, quinoa, garbanzo, cucumbers, carrots champagne vinaigrette

ADD ON TO YOUR SALAD

chicken +9 salmon +12 steak +10 shrimp +12

HAPPY HOUR 3-6 PM DAILY

SMALL PLATES — for a quick bite —	LARGE PLATES — for main meal —
WARM MARINATED OLIVES — 9 🐠 🕞 orange, chili, fennel, breadstick	
CAULIFLOWER GRATIN — 15 VE GF cashew cream, cashew crumble	LIMELIGHT DOUBLE CHEESEBURGER — 20 local grass fed beef, american cheese, limelight sauce lettuce, tomato, brioche, french fries - gluten free bun on request -
CHEF'S PLATE — 25	add truffle fries +5
chef 's selection of two cheeses & two meats, local preserves, mustard, crusty bread	WAGYU BOLOGNESE — 25 pappardelle, parmesan snow
AJILLO SHRIMP — 17 crispy garlic, harissa, parsley butter, aioli, crispy tortilla chips	
EDAMAME GUACAMOLE — 11 VE GP pepitas, aleppo chili, carrots, crispy tortilla chips	MUSHROOM VEGGIE BURGER — 19 smashed avocado, red onion, citrus aioli, french fries - gluten free bun on request - add truffle fries +5
BRUSSELS SPROUTS — 14 maple syrup, balsamic glaze, dried cranberries, bacon	ORGANIC SALMON — 29 quinoa, arugula, red bell peppers, pesto
ROASTED EGGPLANT DIP — 11 VG pimento cheese, red bell peppers, ricotta, naan bread	STEAK FRITES — 36 colorado wagyu sirloin, fries, au poivre sauce

TRUFFLE FRIES — 15 VG GF parmesan snow, citrus aioli, ketchup

DESSERT — for the sweet tooth —



Cast iron baked with vanilla ice cream chocolate drizzle



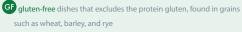
caramelized peaches sweetened biscuit vanilla ice cream S'MORES CRÈME BRULE — 10

chocolate ganache, chocolate cream, marshmallow graham cracker crust

please inquire with your server about making your dish gluten free or vegan:

VE vegan dishes that do not contain products that come from animals

vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



P dishes that contain peanuts or other nuts for those with nut allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% automatic gratuity will be applied on parties of 6 or more.