

Small Bites

- SALMON TARTARE ^G | 21**
Crispy Capers, Cage Free Eggs, Crème Fraiche, Fine Herbs, House made Potato Chips
- CHIPS AND GUACAMOLE ^G | 11**
Guajillo Dusted Tortillas, Radishes, Cotija, Pumpkin Seeds
- OCTOPUS “PULPO” CEVICHE ^G | 21**
Cilantro, Lime, Corn Nuts, Fried Plantains
- MARKET INSPIRED SOUP | 11**
Seasonal ingredients
- FRESH MARKET VEGETABLES & DIPS | 13**
Whipped Yogurt, Romesco, Ranch, Pumpnickel, Butter, Sea Salt
- ½ LB CHILLED WILD PRAWNS ^G | 19**
Cocktail Sauce, Drawn Butter, Aioli, Lemon Wedges
- GRILLED STONE FRUIT & BURRATA ^G | 17**
Fresh Beans, Mizuna, Crispy Prosciutto, Honey Bourbon Vinaigrette, Basil

Mains

- BRENTWOOD “ELOTE” CORN RISOTTO ^G | 23**
Cotija, Lime Crema, Piment d’ Espellete, Charred Corn
- SPICE RUBBED STRIPED BASS | 35**
BBQ Lentils, Cornbread Cream, Molasses Gastrique
- SEARED MUSCOVY DUCK BREAST | 31**
Smoked Cauliflower Puree, Caramelized Honey, Pickled Cherries, Crispy Leeks
- THE CHEDDAR CHEESEBURGER | 19**
Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Thousand Island, Fries
(vegan patty available upon request)
add bacon | 3 or Foraged Mushrooms | 5
- RIGATONI | 25**
Heirloom Tomato, Mozzarella, Fresh Basil
- PABLO’S POLLO LOCO ^G | 29**
Mary’s Organic Chicken, Oaxacan Stuffed Anaheim Pepper, Avocado, Pepitas, Cilantro, Grits

On the Side to Share

- BBQ HEIRLOOM CARROTS ^G | 9**
Dill Yogurt, Walnuts, Dill- Carrot Top Salad
- BUTTERY MASHED POTATOES ^G | 7**
French Butter, Chives
- TRUFFLE FRIES ^G | 7**
Crispy Fries, Truffle Salt, Truffle Aioli
- CHARRED BROCCOLINI ^G | 9**
Romesco Sauce, Marcona Almonds, Lemon Zest
- GRILLED BABY BEETS ^G | 11**
Za’aatar Spice, Lemon Whipped Yogurt, Hazelnut Gremolata
- FORAGED MUSHROOMS ^G | 11**
Miso Butter, Garlic, Shiso, Tarragon, Parsley

From the Garden

- Add grilled chicken | 7 or add grilled shrimp | 9**
- CLASSIC CAESAR | 17 (10)**
Sweet Gem Lettuce, Crouton, Padano Cheese Crumble, Creamy Garlic Dressing
- HEIRLOOM TOMATO & MELON SALAD ^G | 17**
Green Papaya, Cashew, Herbs, Chile-Lime Vinaigrette
- FARM SALAD ^G | 15 (9)**
Local Mixed Greens, Market Vegetables, Balsamic Vinaigrette, Pistachios, Grana Padano Cheese
- WEDGE SALAD | 19**
Slow Roasted Tomatoes, Crispy Onions, Feta Cheese, Pickled Onions, Bacon, Green Goddess

- SRF KUROBUTA PORKCHOP | 39**
Maple Brined, Crushed Potato Salad, Romesco, Grilled Heirloom Beans, Pickled Fresno Peppers
- COFFE BRAISED SHORT RIBS ^G | 39**
Roasted Japanese Sweet Potato, Sautéed Mustard Greens, Radishes, Fresno Chiles, Cilantro
- SEARED SKUNA BAY SALMON ^G | 35**
Onion Soubise, Crispy Potatoes, Spanish Chorizo, Salsa Verde

Family Fashioned.....

- Designed to serve 2, sides not included
- CRISPY FRIED CHICKEN (8pc) | 31**
Herbs, Lemon, Sriracha-Honey
- PRIME GRAIN FED 24oz RIBEYE ^G | 73**
Choice of Cabernet Demi Glace, or The Grill’s Chimichurri

Sweet Endings

- BAKED NAPA | 13**
Torched Meringue, Cabernet Blackberry Sorbet, Lemon Chiffon, Macerated Berries
- BRIOCHE BEIGNETS | 11**
Strawberry Sugared Dusted, Strawberry Preserves
- CARROT CAKE | 11**
Cream Cheese Frosted, Pineapple Chutney, Toasted Coconut
- CHOCOLATE POT DE CRÈME ^G | 11**
Whipped Crème Fraiche, Amarena Cherries, Hazelnuts
- TRIO of SORBETS ^G | 9**
Chef’s Selection
- A SCOOP of ICE CREAM ^G | 5**
Please Inquire Above Chef’s Selection

All of our ingredients are sourced from the best possible locations. We do our best to support local family farms which practice sustainable agriculture.

Executive Chef - Rodrigo Cuadra

Chef De Cuisine - Pablo Jacinto

^G indicates this menu item is made without gluten or can be prepared without gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.