

Leafy Greens & Small Bites

BBQ MUSSELS | 16

Grilled bread and micro cilantro

JUMBO SHRIMP COCKTAIL ^G | 19

Lemon, cocktail sauce, chervil

CHIPS AND GUACAMOLE | 15

Guajillo dusted tortillas, radishes, cotija, pumpkin seeds

From the Garden

ROASTED BABY BEET SALAD ^G | 16

Butter lettuce, arugula, goat cheese, candied walnuts, lemon vinaigrette

CITRUS SALAD | 13

Goat cheese, honey blood orange vinaigrette, toasted pistachios

CAESAR | 16

Torn croutons, crispy bacon, chives, add chicken | 5 or shrimp | 8

MARKET INSPIRED SOUP | 12

Seasonal ingredients

FRENCH ONION SOUP | 13

Sourdough crostini, au gratin with gruyere cheese

CRISPY LEMON CALAMARI | 16

Espelette, spicy aioli

DUNGENESS CRAB CAKE | 18

Arugula fennel salad, molasses vinaigrette, chipotle aioli

DUNGENESS CRAB LOUIE | 20

Local mixed greens, avocado, cucumber, louie dressing

FARM SALAD ^G | 14

Local mixed greens, market vegetables, balsamic vinaigrette, pistachios, grana padano cheese

Mains

RIGATONI | 20

San marzano tomatoes, basil, garlic, grana padano crumble

FOREST MUSHROOM RISOTTO ^G | 30

Chanterelle, black trumpets, parsley, grana padano cheese

PAN ROASTED SCALLOPS ^G | 34

Grits, roasted mushrooms, tomatillo salsa

FRIED CHICKEN | 30

Brined fulton valley organic chicken, pomme puree, roasted brussel sprouts, bacon, madeira gravy

PABLO'S POLLO LOCO | 28

Fulton valley chicken, oaxacan stuffed anaheim pepper, avocado, pepitas, cilantro, grits

BERKSHIRE PORK CHOP ^G | 34

Grilled sweet potatoes, baby bok choy, shishito peppers, Stone fruit chutney, chive oil

BUTTER BASTED FILET MIGNON ^G | 39

Spinach, fingerling potatoes, peppercorn jus

BRAISED SHORT RIBS IN RED WINE | 36

Pomme puree, roasted tomatoes, parsley, lemon gremolata

STEAK FRITES | 40

Angus strip loin, charred onions, chimichurri, piquillo pepper aioli, parmesan fries

On the Side

BUTTERY MASHED POTATOES | 7

French butter, chives, parmesan

HEIRLOOM CARROTS ^G | 7

Spicy aioli, feta, carrot top salad

TRUFFLE FRIES | 7

Crispy fries, truffle salt, truffle aioli

SAUTEED SPINACH ^G | 7

Garlic, chili flakes

ROASTED BRUSSEL SPROUTS ^G | 7

Bacon, caramelized onions

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

THE GRILL

^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.