

## SMALL BEGINNINGS

MARKET INSPIRED SOUP | 12

Server to describe

DUNGENESS CRAB CAKE | 18

Roasted sweet peppers / Parmesan foam / corn pudding / micro greens

CHIPS AND GUACAMOLE <sup>g</sup> | 15

Guajillo dusted tortillas / radishes / cotija cheese / salsa roja

CRISPY LEMON CALAMARI | 16

Old Bay Spice / espelette pepper / spicy aioli

STEAMED MUSSELS <sup>g</sup> | 17

Nduja / spicy tomato broth / spinach / grilled bread

## FROM THE GARDEN

CAESAR | 16 add chicken or shrimp | 21

Torn croutons / crispy bacon / Grana Padano / chives / Caesar dressing

ROASTED BABY BEET SALAD | 15

Butter lettuce / arugula / chervil / goat cheese / candied walnuts / Meyer lemon vinaigrette

SPRING VEGETABLES <sup>g</sup> | 14

Spring radish / asparagus / carrots / cucumbers / olives / grilled radicchio / dill-thyme yogurt sauce

POWER SALAD <sup>g</sup> | 15

Kale / dried cranberries / Marcona almonds / bacon / poppy seed dressing

AVOCADO AND LITTLE GEM SALAD <sup>g</sup> | 16

Radish / cotija cheese / cilantro / tortilla crisp / jalapeño lime dressing

ASIAN CHICKEN SALAD | 18

Vermicelli noodles, Napa and green cabbage / chicken / Fresno peppers / toasted peanuts / sesame tahini dressing



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 - Ricardo Jarquin  
Chef De Cuisine - Pablo Jacinto  
Sous Chef - Nick Williams

## MAINS

RIGATONI | 18

San Marzano tomato / basil / garlic / padano crumble

SPRING RISOTTO <sup>g</sup> | 22

Asparagus / spinach / leek puree / English peas / wild mushrooms / watercress

CHITARRA | 24

Bolognese / market mushrooms / porcini butter / chili flakes

PAN ROASTED HALIBUT<sup>g</sup> | 32

Morel mushrooms / sugar snap peas / pea tendrils / bacon wrapped potato cake / Morel mushroom jus

ORGANIC HALF CHICKEN | 28

Fulton Valley organic chicken / Oaxaca stuffed Anaheim / creamy grits / avocado / cilantro / pepitas

BRINED BERKSHIRE PORK CHOP <sup>g\*</sup> | 32

Soft polenta / apricot chutney / charred broccolini

BUTTER BASTED FILET MIGNON <sup>g\*</sup> | 38

Spinach / fingerling potatoes / peppercorn jus

SHORT RIBS "BOURGUIGNON" <sup>g</sup> | 36

Pomme purée / roasted carrots / carrot top salad

STEAK FRITES <sup>g\*</sup> | 39

Certified black angus strip loin / charred onions / chimichurri / parmesan fries / piquillo pepper aioli

## ON THE SIDE

POMME PUREE <sup>g</sup> | 7

French butter / roasted garlic / jus

HEIRLOOM CARROTS <sup>g</sup> | 7

Spicy aioli / feta / carrot top salad

TRUFFLE FRIES <sup>g</sup> | 7

Parmesan / white truffle oil / chives

SAUTEED SPINACH <sup>g</sup> | 7

Garlic / chili flakes / butter

CHARRED ASPARAGUS <sup>g</sup> | 7

Lemon / parmesan / chervil

<sup>g</sup> 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.