

Dinner Notions

Small Bites

BURRATA.... \$15

Silverado Trail Strawberries, Mint, Fennel, Grilled Flatbread Points

DUNGENESS CRAB CAKE.... \$21

Basil Aioli, Soft Herbs, Citrus Segments

BEEF CARPACCIO.... \$19

Parmeggiano Reggiano, Wild Arugula, Capers, Popovers

PULPO AND PRAWN TOSTADA (G).... \$21

Avocado Crema, Tomato, Lime Vinaigrette

CHEF'S MARKET INSPIRATION CRUDO.... \$18

From The Garden

Add grilled chicken \$7 or grilled shrimp \$9

CLASSIC CAESAR.... \$17 (10)

Sweet Gem Lettuce, Crouton, Padano Cheese Crumble, Creamy Garlic Dressing

SPRING PEA SALAD.... \$14

Local Peas, Snow Peas, Tendrils, Endive, Heirloom Radishes, Puffed Barley, Meyer
Lemon Vinaigrette

FARM SALAD (G).... \$15 (9)

Local Mixed Greens, Market Vegetables, Balsamic Vinaigrette,
Pistachios, Grana Padano Cheese

CRAB LOUIE SALAD (G).... \$21

Iceberg, Avocado Shrimp, Egg, Asparagus, Louie Dressing

G indicates this menu item is made without gluten.

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Mains

ASPARAGUS MOREL RISOTTO (G).... \$27

Delta Asparagus, Locally Foraged Morel Mushrooms, Pecorino, Brown Butter Crumble
Add Poached Organic Egg \$3

GRILLED DOUBLE CUT PORK CHOP (G).... \$39

Snake River Farms Pork, Cheesy Polenta, Pork Jus, Maple Agridolce, Watercress, Thai Basil, Pickled Strawberries

DUNGENESS CRAB CHITARRA PASTA.... \$33

Lemon Beurre Blanc, Calabrian Chili, Leek Butter

SEARED HALIBUT (G).... \$35

Cauliflower Purée, Rapini, Bacon Vinaigrette, Butter Braised Radishes, Crisp Chicken Skin

BRAISED DIXON LAMB (G).... \$33

Panisse, Apricot Purée, Swiss Chard, Castlevetrano Olives, Moroccan Spiced Jus

STEAK FRITES (G).... \$35

Mishima Reserve American Wagyu, Crisp Fries, Béarnaise, Red Wine Sauce

THE CHEDDAR CHEESEBURGER.... \$19

Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Aioli, Fries
(vegan patty available upon request)

Add Bacon \$3 or Foraged Mushrooms \$5

PABLO'S POLLO LOCO (G).... \$31

Mary's Organic Chicken, Oaxacan Stuffed Anaheim Pepper, Avocado, Pepitas, Cilantro, Grits

BLACK TRUFFLE PARPADELLE.... \$30

Black Truffles, Truffle Butter, Parmesan

Family Fashioned

Designed to serve 2

GRILLED TOMAHAWK (G).... \$150

Maitre D'hotel Butter, Crisp Brussel Sprouts with Bacon, Cauliflower Purée, Peppercorn Sauce

FRIED CHICKEN (8pc).... \$50

Mary's Organic Chicken, Honey Sriracha, Coleslaw, Mashed Potatoes

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On the Side to Share

CHARRED BROCCOLINI.... \$9

Romesco, Lemon, Fried Spanish Almonds

MAC N' CHEESE.... \$9

Penne Pasta, Chef's Cheese Blend

Add Lobster \$15 or Foraged Mushrooms \$5

TRUFFLE FRIES (G).... \$7

Crispy Fries, Truffle Salt, Truffle Aioli

CRISPY ONIONS.... \$9

Fresh Herbs, Garlic Aioli

CRISPY DUCK FAT POTATOES (G).... \$9

Fresh Horseradish Crème Fraiche, Parsley

For the Soon to be Adults

KIDS BURGER.... \$12

(Cooked medium well, unless specified)

Brioche Burger Bun

Choice of (1) Fries, Side Salad, or Side Fruit

Add Sliced Cheese \$1

CHICKEN TENDERS.... \$12

Choice of (1) Fries, Side Salad, or Side Fruit

BUTTERED NOODLES.... \$9

GRILLED CHEESE.... \$9

Choice of (1) Fries, Side Salad, or Side Fruit

MARKET SEASONAL FRUIT (G).... \$5

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