

Lite Bites.....

CAESAR | 14

Torn Croutons, Crispy Bacon, Chives

FARM SALAD ^G | 14

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

MARKET INSPIRED SOUP | 12

Add a Grill Cheese Sandwich OR Side Salad + 3

Sandwiches.....

SANDWICHES SERVED WITH CHOICE OF SIDE SALAD OR FRENCH FRIES

CHEF BURGER | 17

Primal Burger Blend, Lettuce, Tomatoes
Caramelized Onions, Dill Pickles, Cheddar,
Mustard, Not So Secret Sauce

BLTA | 15

Model Bakery Focaccia, Avocado, Applewood
Smoked Bacon, Big Ranch Tomatoes

FRIED CHICKEN TARTINE | 17

Nashville Style, Buttered Brioche,
Herbed Coleslaw, Bread and Butter Pickles

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

Sides....

CRISPY POTATOES & ASPARAGUS | 10

Lemon Gastrique, Herbs

SUNCHOKES & KALES | 10

Braised Greens, Capers, Sultana Raisins

MAC n' CHEESE | 12

Chefs' Blend of Cheeses

Large Bites.....

SHRIMP SCAMPI | 22

Gilroy Garlic, Salt Brined Capers, Pasta

Roasted Mushroom Quesadilla | 15

Pepper Jack Cheese, Cotija, Delta Asparagus
Salsa Cruda, Spicy Aioli

Pasta Pomodoro | 18

San Marzano Tomatoes, Basil, Garlic,
Grana Padano Crumble

ADD SHRIMP +5

PABLO'S POLLO LOCO | 28

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

WINE BRAISED SHORT RIBS | 30

Nantes Carrot Puree, English Peas, Charred Spring
Onion



Weekly Features....

SUNDAY thru TUESDAY:

All come with:

Gem Salad

Toasted Hazelnuts, Watermelon Radish, Goat Cheese, Cucumber,
Green Goddess Dressing

RICOTTA GNOCCHI | 22

English Peas, Delta Asparagus, Spring Garlic Pesto
ADD LAMB RAGOUT + 7

OR

FISH AND CHIPS | 20

Pacific Cod, Mushy Peas, Potato Wedges, Herbed Coleslaw

WEDNESDAY thru FRIDAY:

FRIED CHICKEN | 36 (4pc)/ 48 (8pc)

Herbed Coleslaw, Braised Greens, Mashed Potatoes

SATURDAY and SUNDAY:

STEAK FRITES

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

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.