



## DINNER MENU

### SMALL BEGINNINGS

MARKET INSPIRED SOUP | 12

Server to describe

JUMBO SHRIMP COCKTAIL <sup>GF</sup> | 18

Lemon / cocktail sauce / chervil

CHIPS AND GUACAMOLE | 15

Guajillo dusted tortillas / radishes /cotija cheese / salsa roja

CRISPY LEMON CALAMARI <sup>GF</sup> | 16

Old Bay spice / espelette / spicy aioli

RHUBARB TOAST | 12

Bellwether ricotta / frisée / strawberries / nasturtiums

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

Nduja / spicy tomato broth / spinach / grilled bread

CRISPY PORK BELLY | 16

Apple puree / peas / pickled mustard seeds / cipollini onion

### FROM THE GARDEN

CAESAR | 16

Torn croutons / crispy bacon / Grana Padano / chives

ADD CHICKEN OR SHRIMP | 21

HEIRLOOM TOMATOES | 16

Stefano burrata / padano crumble / aged balsamic / globe basil

FARM SALAD <sup>GF</sup> | 14

Local mixed greens / shaved market vegetables / feta / pistachios / balsamic vinaigrette

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

Kale / dried cranberries / Marcona almonds / poppy seed dressing

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

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

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 – JESSICA RUPP**

### MAINS

RIGATONI | 18

San Marzano tomato / padano crumble / basil

ORECCHIETTE | 22

Caggiano sausage / asparagus / peas / mint

CHITTARA | 24

Bolognese / market mushrooms / porcini butter

OVEN ROASTED SALMON <sup>GF</sup> | 32

Gigante beans / fennel / watercress / piquillo vinaigrette

PAN SEARED SCALLOPS <sup>GF</sup> | 34

Buttered sweet corn / grits / charred scallions / tomato confit

ORGANIC HALF CHICKEN | 28

Oaxaca stuffed anaheim / avocado / cilantro / pepitas

BRINED BERKSHIRE PORK CHOP <sup>GF</sup> | 32

Apple celery salad / Dijon glaze / pickled mustard seeds

BUTTER BASTED FILET MIGNON <sup>GF</sup> | 38

Spinach / fingerling potatoes / peppercorn jus

SHORTRIBS "BOURGUIGNON" <sup>GF</sup> | 36

Pomme purée / roasted carrots / carrot top salad

STEAK FRITES <sup>GF</sup> | 39

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

### ON THE SIDE

POMME PUREE | 7

French butter / roasted garlic / jus

HEIRLOOM CARROTS | 7

Spicy aioli / feta / carrot top salad

TRUFFLE FRIES | 7

Parmesan / white truffle oil / chives

SAUTEED SPINACH | 7

Garlic / chili flakes / butter

CHARRED ASPARAGUS | 7

Lemon / parmesan / chervil

<sup>GF</sup> indicates this menu item is gluten free or can be prepared gluten free.

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 payment per party.