

Grill Dinner Menu

Leafy Greens and Small Bites...

MOULES & FRITES | 17

White wine, shallots, peppers, garlic, dill aioli

JUMBO SHRIMP COCKTAIL ^G | 19

Lemon, cocktail sauce, chervil

CHIPS & GUACAMOLE | 15

Guajillo dusted tortillas, radishes, cotija

MARKET INSPIRED SOUP | 12

Seasonal ingredients

CRISPY LEMON CALAMARI | 16

Espelette, spicy aioli

DUNGENESS CRAB CAKE | 17

Arugula fennel salad, molasses vinaigrette, chipotle aioli

From the Garden...

ROASTED BABY BEET SALAD ^G | 16

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

HEIRLOOM TOMATO | 16

Burrata cheese, marcona almond pesto, lava sea salt, micro basil

COMPRESSED WATERMELON & CANTALOUPE | 13

Charred orange vinaigrette, feta cheese, micro greens

CAESAR | 16

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

AVOCADO SWEET GEM | 16

Radish, cotija, cilantro, tortilla crisp, jalapeno feta lime 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

SUMMER RISOTTO ^G | 24

Summer squash, sweet peppers, grana padano cheese

PAPPARDELLE PASTA | 22

Blistered heirloom tomatoes, salsa verde, grana padano cheese

PAN ROASTED SCALLOPS ^G | 34

Roasted sweet corn, mushrooms, tomatillo salsa

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 POMME PUREE | 7

French butter, chives, parmesan

HEIRLOOM CARROTS ^G | 7

Spicy aioli, feta, carrot top salad

TRUFFLE FRIES | 7

Crispy fries, truffle oil, grana padano cheese, chives

SAUTEED SPINACH ^G | 7

Garlic, chili flakes

CHARRED SUMMER BEANS ^G | 7

Lemon, parmesan, chives

All of our ingredients are sourced from the best possible locations. We do our best to support local family farms which practice sustainable agriculture.

Chef De Cuisine - Pablo Jacinto
Sous Chef - Nick Williams

^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.