

SNACKS

PARKER HOUSE ROLLS V
MARCONA ALMONDS V CN DF
CITRUS MARINATED OLIVES VG

CRISPY ONION RINGS V
HOUSE-MADE POTATO CHIPS V
SHOESTRING FRIES V

SEA & SAVOR

HALF DOZEN OYSTERS passionfruit mignonette GF DF

FISH & CHIPS chilean sea bass, old bay remoulade

HONEY WALNUT SHRIMP crispy baja shrimp, honey sauce, pomegranate seeds CN

GRILLED SPANISH OCTOPUS spicy peanut sauce, manchego cheese, salsa verde, pork belly CN

HIRAMASA CRUDO yellowtail, apple, meyer lemon jam, caviar, cucumber, radish, white soy & DF
green garlic vinaigrette, coconut miso cream, plantain crisp

FIELD & FARM

CRISPY BRUSSELS SPROUTS bacon jam, agave lime glaze, fresno chili, pepita hummus, vella dry jack

SHISHITO PEPPERS togarashi, roasted cashew, firecracker sauce V CN DF

ROASTED TRI-COLOR CARROTS queso fresco, micro cilantro, tajin, creamy corn dip

CACIO E PEPE CAULIFLOWER pecorino romano, ricotta, almond, black & blue seasoning V CN

CHEESE & CHARCUTERIE artisanal cheeses & cured meats, jacky's jam & accompaniments

EAT YOUR GREENS

all natural chicken +10 | grilled baja shrimp +12
salmon +12 | prime steak +13

WEDGE SALAD
iceberg, blue cheese, red onion, tomato,
focaccia crostini, crispy prosciutto

CAESAR SALAD
romaine, sourdough crouton, asiago

ROASTED BEET SALAD V CN DF
arugula, aged goat cheese, grapefruit,
glazed walnuts, sherry vinaigrette

HANDHELDS

BACON CHEESEBURGER
lto, pickle, garlic mayo,
house sauce, frings

HOT HONEY CHICKEN
napa slaw, fresno chili, pickles,
roasted garlic mayo, brioche bun

GRILLED CHEESE & CREAMY TOMATO SOUP V
provolone, truffle gouda, sourdough

MAINE LOBSTER ROLL
tarragon aioli, micro sprouts,
hawaiian roll, chips

FLATBREADS

MARGHERITA V
tomato sauce,
heirloom tomato, basil,
EVOO

HOT HONEY PEPPERONI
marinara, mozzarella, hot
honey, italian herbs,
aleppo pepper

KNIFE & FORK

GARLIC CREAM FETTUCCINE V
spinach, cipollini onion, grana padano
all natural chicken +10 | grilled baja shrimp +12

SHORT RIB RAGU PAPPARDELLE
roasted mushroom, arugula,
lemon oil, shaved truffle

PAN SEARED SCALLOPS
risotto, piquillo pepper couli, corn & parmesan
espuma, crispy leeks, pickled tomato, caviar

MARKET FISH
sweet plantain & garbanzo hash,
chorizo, shishito, mini peppers,
spinach, lemon beurre blanc

HARISSA ROASTED HALF-CHICKEN DF
aleppo honey glazed carrots,
roasted fingerlings, citrus chicken au jus

HONEY BOURBON GLAZED SALMON
apple fennel slaw, wild rice pilaf,
grilled asparagus

USDA PRIME BUTCHER'S BLOCK

Proudly sourced from Aspen Ridge® Farms, featuring 100% All-Natural Angus Beef for exceptional quality and flavor.

pomme purée, seasonal vegetables, pickled shallots, lemon thyme demi, watercress

**8 OZ FILET
MIGNON**

**10 OZ
NEW YORK**

**12 OZ
RIBEYE**

20% staff charge will be added to parties of 6 or more and distributed entirely to service staff. For your convenience, we allow a maximum of three (3) split checks per table. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Customers with food allergies or other nutritional concerns are advised to notify the manager for assistance.

GF GLUTEN FRIENDLY | VG VEGAN | V VEGETARIAN | DF DAIRY FREE | CN CONTAINS NUTS