

SNACKS

PARKER HOUSE ROLLS V
MARCONA ALMONDS CN
CITRUS MARINATED OLIVES VG

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

SEA & SAVOR

HALF DOZEN OYSTERS GF DF passionfruit mignonette
FISH & CHIPS chilean sea bass, old bay remoulade
HONEY WALNUT SHRIMP CN crispy baja shrimp, honey sauce, pomegranate seeds
DUNGENESS CRAB CAKE V CN lobster jus, sweet potato confetti, fennel & apple slaw
GRILLED SPANISH OCTOPUS CN spicy peanut sauce, manchego cheese, salsa verde, pork belly
AHI TUNA TARTAR shoyu yuzu, chives, avocado, sesame oil, daikon, cucumber, tobiko
miso butter bread

FIELD & FARM

SHISHITO PEPPERS V CN DF togarashi, roasted cashew, firecracker sauce
CRISPY BRUSSEL SPROUTS bacon jam, agave lime glaze, fresno chili, pepita hummus, vella dry jack
WILD MUSHROOMS butter ponzu sauce, roasted peanuts, grilled sourdough
CACIO E PEPE CAULIFLOWER V CN pecorino romano, ricotta, almond, black & blue seasoning
CHEESE & CHARCUTERIE artisanal cheeses & cured meats, jacky’s jam & accompaniments

EAT YOUR GREENS

all natural chicken | grilled baja shrimp
salmon | prime steak
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
SHORT RIB BURGER
angus patty, braised short rib,
swiss cheese, mushrooms duxelle, arugula,
red wine sauce, truffle fries
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

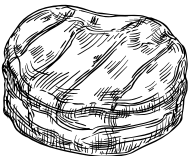
GARLIC CREAM FETTUCCINE V
spinach, cipollini onion, grana padano
all natural chicken | grilled baja shrimp
PUMPKIN RAVIOLI V CN
brown butter sage sauce, roasted pine nuts,
asiago cheese, crispy sage, squash medley
PAN SEARED SCALLOPS GF
spicy saffron broth, fingerling potatoes, braised
fennel, lemon oil
MARKET FISH
sweet plantain & garbanzo hash,
chorizo, shishito, mini peppers,
spinach, lemon beurre blanc
HALF ROASTED CHICKEN
citrus brined, truffle chicken veloté, roasted onion,
heirloom carrots, peas, cripsy puff pastry,
shaved truffles
HONEY BOURBON SALMON GF
confit garlic yam puree, spaghetti squash, baby
kale, crispy pancetta, roasted carrot

USDA PRIME BUTCHER’S BLOCK

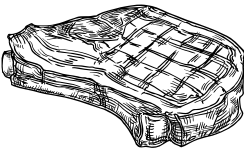
Proudly sourced from Cedar River Farms, featuring 100% All-Natural Angus Beef for exceptional quality and flavor. 

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

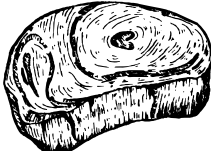
80Z FILET MIGNON



100Z NEW YORK



120Z 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.