



Appetizers

Charcuterie Board	24
cured meats / artisanal cheese / seasonal accoutrements	
Chicken and Doughnuts	14
guajillo / miso caramel / jalapeno crema / cumin essence	
Seasonal Ravioli	12
grana padano / white truffle oil / micro arugula	
Thai Shrimp	14
satay sauce / crushed peanuts / summer roll	
Bone Marrow	15
mushroom duxelle / pumpernickel crostini / pea tendrils	
Hand-Crafted Daily Soup	9
chef-inspired soup of the day	

Salads

Farmers Green	10
local organic spring mix / shaved crudité / herb vinaigrette	
TOR Caesar Salad	14
noble bread / parmesan crisp / house caesar	
Heirloom Tomato	15
crows dairy feta / pine nuts / micro arugula	
Beets & Pear	16
humboldt fog / spiced walnut / white balsamic gastrique	

Entrees

*Chilean Sea Bass	40
beluga lentils / cannellini-fava beans / saffron tomato ragu	
Airline Chicken	28
hayden mills polenta / braised greens / pan sauce	
*Seared Duck	34
local vegetables / marble potatoes / apricot hoisin glaze	
*Bone-In Pork Chops	36
risotto croquette / broccolini / stone fruit mostarda	
*Ora King Salmon	38
quinoa / brussel sprouts / champagne-raspberry butter	
*Jumbo Scallops & Prawns	40
mushroom variations / celery root purée / black garlic cream fraiche	

Steaks

*Ribeye 16oz	55
*Filet Mignon 8oz	53
*NY Strip 14oz	50

steaks include: silken potato puree / asparagus spears / natural au jus lie

Sides

-Pancetta Mac & Cheese	8	-Marble Potatoes	8	-Local Vegetables	8
-Allepo Brussel Sprouts	8	-Grilled Asparagus	10	-Mushroom Variations	10

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*