



Daytime 11am-3pm

FUNFETTI PANCAKES • 12

Vanilla Icing, Vermont Maple Syrup

YOGURT AND FRUIT BOWL • 12

Granola, Seasonal Fruit, Mint, Blueberry Syrup

FARM EGG BENEDICT • 16

Grilled Sourdough, Bacon, Tomato, Hollandaise

BREAKFAST RICE BOWL • 16

Avocado, Kale, Scrambled Egg, Crispy Yams, Broccoli, Curry Aioli

TURKISH POACHED EGGS • 16

Avocado, Grilled Sourdough, Cucumber, Mint, Yogurt, Aleppo

HALLOUMI "FRIES" • 13

Panko Breaded Halloumi, Mint, Labne, Harissa

WHIPPED BUTTERMILK RICOTTA • 15

Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

CAESAR SALAD • 17

Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

KALE SALAD • 15

Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

GRILLED ASPARAGUS SALAD • 16

Little Gem Lettuce, Radish, Pea Tendrils, Sauce Gribiche

AVOCADO TOAST • 14

Crushed Avocado, Frisée, Arugula, Salsa Verde

***Add Gioia Burrata • 4**

SUNSHINE FARM EGG • 15

Cheddar, Pepper Jack, Charred Bread, Chili Oil

CRISPY WEISER FARM POTATOES • 15

Parsley, Mint, Aleppo, Garlic Aioli

SKYE OCEAN TROUT CEVICHE • 21

Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chile

GRILLED SUMMER SQUASH DIP • 13

Squash Blossom Pesto, Parmesan, Basil, Serrano

GRILLED SELVA SHRIMP • 19

Crispy Potato, Cucumber, Tomato, Chimichurri, Aioli

GRILLED MARY'S CHICKEN SKEWER • 18

Rancho Gordo Chickpea Hummus, Pickled Red Onion, Parsley, Feta, Housemade Naan

PORK SHOULDER RICE BOWL • 17

Little Gem Lettuce, Cabbage, Onion, Radish, Cilantro, Serrano, Salsa Verde

SOFT-SHELL CRAB SANDWICH • 19

Frisée, Arugula, Chipotle Aioli, Fries

CHICK FILET SANDWICH • 17

Tomato, Lettuce, Honey Mustard BBQ, Fries

DOUBLE DOUBLE • 18

Two Beef Patties, Cheddar, Arugula, Tomato Confit, Caramelized Onion, Fries

SIDES

Grilled Sourdough • 3 | Avocado • 5 | Chicken • 8
Shrimp • 9 | Bacon • 5 | Seasonal Fruit • 7 | Fries • 6

Dessert

CHEESE COURSE • 17

Humboldt Fog, Blue, Honey Comb, Summer Berry Jam, French Toast, Walnuts

BUTTERSCOTCH PUDDING • 11

Caramel, Crème Fraîche, Maldon Sea Salt

* Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 5% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE



Evening

JAPANESE RIVER CRAB • 5/ea

Avocado, Butter Lettuce, Red Onion, Radish, Serrano Vinaigrette

PICKLED POTATOES • 13

Crème Fraîche, Onion

WHIPPED BUTTERMILK RICOTTA • 15

Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

GRILLED SUMMER SQUASH DIP • 13

Squash Blossom Pesto, Parmesean, Basil, Serrano

KALE SALAD • 15

Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

CAESAR SALAD • 17

Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

GIOIA BURRATA "DONUTS" • 17

San Daniele Prosciutto, Basil, Tomato Fondue

SCALLOP CRUDO • 18

Avocado, Cucumber, Radish, Snap Pea Vinaigrette

SKYE OCEAN TROUT CEVICHE • 21

Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chili

ROASTED EGGPLANT • 15

Moroccan Spice, Bulgur Wheat, Cilantro, Tomato Confit, Lemon Yogurt

ROASTED CABBAGE "CACIO è PEPE" • 15

Pecorino Romano, Black Pepper, Roasted Garlic Aioli

CRISPY CAULIFLOWER • 16

Rancho Gordo Chickpea Hummus, Parsley, Cilantro, Feta

GRILLED SELVA SHRIMP • 19

Crispy Potato, Cucumber, Girl & Dug Tomato, Chimichurri, Aioli

SOFT-SHELL CRAB "BLT" • 19

Avocado, Grilled Sourdough, Bacon, Heirloom Tomato, Green Goddess

DUCK MEATBALL • 17

San Marzano Tomato, Grits

SALMON SUMMER BOWL • 21

Rice, Spinach, Broccolini, Beurré Blanc

ROASTED PORK SHOULDER • 35

"Lettuce Wraps," Onion, Serrano, Radish, Salsa Verde

ALASKAN HALIBUT • 39

Asparagus, Potatoes, Snap Peas, Sungold Tomatoes, Artichoke

Suggested Pairing • Chardonnay, Kistler 2020

ROASTED MARY'S CHICKEN • 30

Black Urfa Chile, Scintilla Farms Greens, Pickled Red Onions, Yogurt

Suggested Pairing • Pinot Noir, Pommard 2018

GRILLED PORK CHOP • 32

Crushed Potato, Scallion, Roasted Carrots, Brussels, Peruvian Sauce

Suggested Pairing • CDP, Telegramme 2019

40oz MEYERS RANCH BONE-IN RIBEYE • 95

Potato Purée, Crispy Fried Onion, Summer Vegetables, KEX A1 *(please allow 60 minutes)*

Suggested Pairing • Cabernet Sauvignon, Caymus 2019

EXTRAS

Chicken • 8 | Shrimp • 9 | Avocado • 5

Dessert

BUTTERSCOTCH PUDDING • 11

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 17

Humboldt Fog, Blue Cheese, Honey Comb, Summer Berry Jam, French Toast, Walnuts

CHOCOLATE CAKE • 12

Chocolate Galette, Oreo McFlurry

STRAWBERRY FIELDS • 13

Harry's Berries Strawberry Sorbet, Mascarpone Mousse, Pistachio, Pastry Flake

