



Evening

PICKLED POTATOES • 13
Crème Fraîche, Onion

WHIPPED BUTTERMILK RICOTTA • 15
Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

HOUSE CHURNED BUTTER • 15
Avocado, Charred Bread, Radish, Cucumber, Hot Honey

KALE SALAD • 15
Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

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

CAESAR SALAD • 18
Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

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

SKYE OCEAN TROUT CRUDO • 21
Avocado, Radish, Potato, Herbs

HAMACHI CEVICHE • 21
Cucumber, Avocado, Onion, Radish, Cilantro, Peruvian Chili

ROASTED CABBAGE “CACIO È PEPE” • 16
Pecorino Romano, Black Pepper, Roasted Garlic Aioli

GIOIA BURRATA “DONUTS” • 17
San Daniele Prosciutto, Basil, Tomato Fondue

CRISPY CAULIFLOWER • 16
Rancho Gordo Chickpea Hummus, Parsley, Cilantro, Feta

GRILLED OYSTERS • 14
Mint, Parsley, Cilantro, Chermoula Butter

ATKINSON FARMS “CHICKEN PARM” SOUP • 22
Gioia Burrata, Griddled Batard, Basil, Tomato

SAUTÉED GREENS • 16
Broccolini, Kale, Fresno Chile, Lemon, Charred Onion

GRILLED SELVA SHRIMP • 19
Crispy Potato, Cucumber, Tomato, Chimichurri, Aioli

DUCK MEATBALL • 17
San Marzano Tomato, Grits

GRILLED MARY’S CHICKEN SKEWER • 28
Rancho Gordo Chickpea Hummus, Pickled Red Onion, Parsley, Feta, Naan

RICOTTA AGNOLOTTI • 28
Parmigiano-Reggiano, Basil, Tomato

BRAISED BEEF RIOJA • 21
Potato Puree, Pearl Onion, Chive, Chervil

SEARED WILD ISLE SALMON • 34
Avocado, Cucumber, Tomato, Dill, Buttermilk Vinaigrette

MAINE DIVER SCALLOPS • 42
Cauliflower, Wild Mushrooms, Rice, Parsnip, Capers-Raisin
Suggested Pairing • Chardonnay, Kistler 2020

GRILLED PORK CHOP • 32
Crushed Potato, Scallion, Roasted Carrots, Brussels, Peruvian Sauce
Suggested Pairing • CDP, Telegramme 2019

ROASTED MARY’S CHICKEN • 30
Black Urfa Chile, Scintilla Farms Greens, Pickled Red Onions, Yogurt
Suggested Pairing • Pinot Noir, Pommard 2019

GRILLED 20 OZ MASAMI RANCH RIBEYE • 60
Crispy Potatoes, Turnip, Thumbelina Carrot, Pearl Onion, KEX A1
Suggested Pairing • Cabernet Sauvignon, Caymus 2019

EXTRAS

Chicken • 8 | Shrimp • 9 | Avocado • 5
Robuchon Potato Puree • 10

Dessert

BUTTERSCOTCH PUDDING • 11
Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 17
Humboldt Fog, Blue Cheese, Honey Comb, Quince Marmalade, French Toast, Walnuts

CHOCOLATE CAKE • 12
Chocolate Galette, Oreo McFlurry

ORANGE “CREAMSICLE” • 12
Vanilla Panna Cotta, Orange Sherbet, Pastry Flake



Cocktails

HORCHATA COLD BREW • 16

Horchata Vodka, Nicaraguan Coffee Liqueur, Cold Brew, Mole' Bitters

CHAI TOWN • 17

Spiced Rum, Chai, Milk, Hot

STRAWBERRY RHUBARB SPRITZ • 15

Strawberry Infused Aperol, Rhubarb, Bubbles, Champagne Acid

KONA OLD FASHIONED • 18

Bourbon, Macadamia Nut, Mole Bitters, Large Sexy Cube

BEACH PLUM BERRY • 16

Tito's Vodka, Passionfruit, Lime Acid, Plum Soda

DAILY FIX • 15

Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

DARK HORSE • 16

Tequila Blanco, Aloe, Dry Vermouth, Salted Orgeat, Lime, Cucumber, Activated Charcoal

FLORA 75 • 17

Vodka, Botanical Rose' Vermouth, Pomegranate, Lemon, Champagne

RED MOON • 17

Cherry Blossom Tea Gin, Apricot, Red Bean Orgeat, Lemon, Grated Cinnamon

BODEGA BOY • 17

Mezcal, Toasted Rice, Coconut, Lime, Mango

ROCKIES OLD FASHIONED • 20

Stranahan's Single Malt, Licor 43, Nola Coffee, Cacao Rum, Whiskey Barrel-Aged Bitters

CRISS CROSS • 16

Rye, Apple Brandy, Amontillado Sherry, Apple, Lemon, Bubbles

ORANGE POLO • 16

Spiced Rum, Averna, Pumpkin, Lemon, Orange, Angostura Bitters

THE TENN PEAR • 17

Gin, Pear, Allspice Dram, Honey, Lemon

ROBBERY ROY • 18

Herradura Reposado SDCM Barrel, Scotch, Nocino, Mancino Vermouth, Black Walnut Bitters

BEVERAGE DIRECTOR ERIC JOHNSON

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 SUGGESTED 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE. IF YOU WOULD LIKE THIS MODIFIED, PLEASE NOTIFY YOUR SERVER.

Wine

WINE OF THE WEEK

Brut Rosé, Café de Paris, France, NV 13 / 50

SPARKLING

	BTG	BTB
Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft)	13	--
Cava, Naveran, Penedés, Spain, NV	13	50
Brut Rosé, Summer Water, Rhone Valley, France NV	14	54

WHITE

Vermentino, Piero Mancini, Olbia, IT, 2021	15	60
Sauvignon Blanc, Petit Clos, Marlborough, NZ, 2020	15	60
Chardonnay, Porter & Plot, Central Coast, 2020	16	64

ROSÉ & ORANGE*

Grenache Blend, Tablas Creek, Paso Robles, CA, 2021 (Draft)	14	--
*Meinklang, Pinot Gris, 'Mulatschak', Savagnin, Austria, 2021	16	55

RED

Pinot Noir, Land of Saints, Central Coast CA 2021	15	60
Malbec, Riccitelli 'Hey Malbec', Mendoza, Argentina, 2019	17	68
Cabernet Sauvignon, Sea Shell, Paso Robles, CA 2020	17	68

RESERVE

Chardonnay, Kistler, Sonoma, CA, 2020	45	180
Pinot Noir, Rodolphe Demougeot, Pommard, FR 2019	40	160
Grenache Blend, Télégramme, Chateaufeuf-Du-Pape, FR, 2018	40	160
Cabernet Sauvignon, Caymus, Napa Valley, CA 2020 1 Lt.	45	275

Non-Alcoholic

Coffee • 3.5	Bodega Baby • 10
Cold Brew • 5	Amalfi Spritz • 10
Iced Rosemary Matcha • 5	Dark & Spicy • 10
Chai • 5	Bottled Sparkling Water • 5
Espresso • 4	Bottled Water • 5
Latte • 5	Coke • 3.5
Cappuccino • 4.5	Diet Coke • 3.5
Hot Chocolate • 4	Sprite • 3.5
Hot Tea • 4	Rootbeer • 3.5
Milk Options: Organic Whole Milk, Oat Milk, Almond Milk	Lemonade • 4.5
	Ice Tea • 4

Beer

DRAFT

SCHRIMSHAW PILSNER • 8
CALIDAD MEX LAGER • 8
ALMANAC "SOLSTICE" SOUR • 10
ALTAMONT MAUI WAUI IPA • 9
ABNORMAL HAZY DREAMS IPA • 9
TOPA TOPA NITRO MILK STOUT • 8

BOTTLE / CAN

MONTUCKY COLD SNACKS • 6
HIGH NOON PASSIONFRUIT • 7
STIEGL RADLER • 8.5
JUNESHINE RANCH WATER • 10
JUNESHINE VODKA SODA PASSIONFRUIT • 10
ASHLAND BLACKBERRY LEMONADE • 6
BROOKLYN N/A VARIETY • 6

