



Daytime 11am-3pm

BLUE MACHINE SMOOTHIE • 7
Pudwill Farms Blueberries, Walnut, Almond Milk

CHIA SEED PUDDING • 8
Mango, Mint

YOGURT AND FRUIT BOWL • 10
Seasonal Fruit, Mint, Blueberry Syrup

FUNFETTI PANCAKES • 10
Vanilla Icing, Vermont Maple Syrup

CRÈME BRÛLÉE FRENCH TOAST • 14
Seasonal Fruit, Whipped Cream, Maple Syrup

BREAKFAST RICE BOWL • 16
Avocado, Kale, Scrambled Egg,
Crispy Yams, Broccolini, Curry Aioli

PICKLED POTATOES • 13
Crème Fraîche, Onion

JAPANESE EGGPLANT DIP • 13
Cilantro, Chive, Crème Fraîche

HAMACHI TROUT CEVICHE • 21
Cucumber, Avocado, Onion, Shrimp Chips,
Cilantro, Peruvian Chile

CAESAR SALAD • 16
Romaine, Girl & Dug Kale, Croutons,
Parmigiano-Reggiano, Caesar Dressing
***Add: Grilled Chicken • 7 | Grilled Shrimp • 9**

KALE SALAD • 15
Parmesan, Almonds, Golden Raisins,
Fuji Apple, Lemon-Pepper
***Add: Grilled Chicken • 7 | Grilled Shrimp • 9**

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

AVOCADO TOAST • 14
Crushed Avocado, Frisée, Arugula, Salsa Verde
***Add Gioia Burrata • 4**

FRIED EGG BRIOCHE SANDWICH • 15
American Cheese, Bacon,
Lettuce, Tomato

QUINOA SALAD • 14
Farro, Pea Tendrils, Poached Eggs, Serrano,
Avocado, Radish

SAUSAGE EGG SANDWICH • 15
Soft Scramble, Chive, American Cheese

TURKISH POACHED EGGS • 16
Avocado, Grilled Sourdough, Cucumber,
Mint, Yogurt, Aleppo

FARM EGG BENEDICT • 15
Grilled Sourdough, Bacon,
Tomato, Hollandaise

BAJA RICE BOWL • 18
Avocado, Panko Breaded Seabass, Black Beans,
Cabbage, Cotija, Chipotle Aioli

PORK SHOULDER RICE BOWL • 16
Little Gem Lettuce, Cabbage, Onion,
Radish, Cilantro, Serrano, Salsa Verde

CHICK FILET SANDWICH • 17
Tomato, Lettuce, Honey Mustard BBQ, Fries

DOUBLE DOUBLE • 17
Two Beef Patties, Cheddar, Arugula,
Tomato Confit, Caramelized Onion, Fries

SIDES

Pork Sausage Patty • 5 | Bacon • 5
Two Eggs • 5 | Grilled Sourdough • 3 | Avocado • 5
Potatoes • 5 | Seasonal Fruit • 7 | Chicken • 7
Shrimp • 9 | Fries • 6

Dessert

CHEESE COURSE • 15
Humboldt Fog, Blue, Honey Comb,
Harry's Berries Strawberry 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 • 14

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

KALE SALAD • 15

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

***Add: Grilled Chicken • 7 | Grilled Shrimp • 9**

CAESAR SALAD • 16

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

***Add: Grilled Chicken • 7 | Grilled Shrimp • 9**

ROASTED CAULIFLOWER • 15

Caramelized Fennel, Hazelnuts, Bagna Cauda

GIOIA BURRATA "DONUTS" • 16

San Daniele Prosciutto, Basil, Tomato Fondue

ROASTED CABBAGE "CACIO È PEPE" • 14

Pecorino Romano, Black Pepper, Roasted Garlic Aioli

SCALLOP CRUDO • 18

Avocado, Cucumber, Radish, Snap Pea Vinaigrette

SKYE OCEAN TROUT CEVICHE • 21

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

ROASTED EGGPLANT • 15

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

VALDIVA FARM GREEN TOMATO TOAST • 14

Fromage D’Affinois, Grilled Sourdough, Sungold Tomato

ROASTED OYSTER MUSHROOM • 16

White Bean Purée, Aleppo Pepper, Feta, Cilantro

SPRING VEGETABLE "CRONUT" • 17

Crispy Potato Pavé, Morel Mushroom, Asparagus, Snap Pea, Mushroom Cream

GRILLED SELVA SHRIMP • 19

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

DUCK MEATBALL • 16

San Marzano Tomato, Grits

SALMON SPRING BOWL • 19

Rice, Spinach, Asparagus, Snap Peas, Lemon

ROASTED PORK SHOULDER • 34

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

ALASKAN HALIBUT • 39

Asparagus, Weiser Farm Potatoes, Snap Peas, Sungold Tomatoes, Artichoke

Suggested Pairing • Chardonnay, Kistler 2020

ROASTED MARY'S CHICKEN • 32

Black Urfa Chile, Couscous, Almonds, Golden Raisins, 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, Fall Vegetables, KEX A1 (please allow 60 minutes)

Suggested Pairing • Cabernet Sauvignon, Caymus 2019

EXTRAS

Chicken • 7 | Shrimp • 9 | Avocado • 5

Dessert

BUTTERSCOTCH PUDDING • 11

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 15

Humboldt Fog, Blue Cheese, Honey Comb, Harry's Berries Strawberry Jam, French Toast, Walnuts

CHOCOLATE CAKE • 12

Chocolate Galette, Oreo McFlurry

STRAWBERRY FIELDS • 12

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

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