



Daytime 11am-3pm

FUNFETTI PANCAKES • 12

Vanilla Icing, Vermont Maple Syrup

YOGURT & FRUIT BOWL • 12

Granola, Seasonal Fruit, Mint, Blueberry Syrup

FARM EGG BENEDICT • 17

Grilled Sourdough, Bacon, Tomato, Hollandaise

AVOCADO TOAST • 15

Crushed Avocado, Frisée, Arugula, Salsa Verde

***Add Gioia Burrata • 4**

BREAKFAST RICE BOWL • 17

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

TURKISH POACHED EGGS • 16

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

SHAKSHOUKA • 17

San Marzano Tomato, Bell Pepper, Onion,
Farm Egg, Feta, Herbs, Sourdough

CAESAR SALAD • 20

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

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

KALE SALAD • 17

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

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

LITTLE GEM SALAD • 16

Girl & Dug Tomato, Persian Cucumbers,
Bulgur, Gem Hearts, Roasted Garlic

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

WHIPPED BUTTERMILK RICOTTA • 19

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

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

HALLOUMI "FRIES" • 13

Panko Breaded Halloumi, Mint, Labne, Harissa

CRISPY CAULIFLOWER • 16

Rancho Gordo Chickpea Hummus, Parsley,
Cilantro, Feta

BAJA RICE BOWL • 18

Avocado, Panko Breaded Shrimp,
Black Beans, Cabbage, Cotija, Chipotle Aioli

PICKLED POTATOES • 13

Crème Fraîche, Onion

SKYE OCEAN TROUT CEVICHE • 21

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

PORK SHOULDER RICE BOWL • 17

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

GRILLED BLUE PRAWNS • 19

Crispy Potato, Cucumber, Tomato,
Chimichurri, Aioli

CHICK FILET SANDWICH • 18

Tomato, Lettuce, Honey Mustard BBQ, Fries

DOUBLE DOUBLE • 18

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

GRILLED MARY'S CHICKEN • 30

Black Urfa Chile, Baby Lettuces, Feta, Za'atar,
Pickled Red Onion, Yogurt

GRILLED PRIME HANGER STEAK • 36

Crispy Potato, Grilled Onion, Herbs,
Moroccan Spiced Yogurt

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

* 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

PICKLED POTATOES • 14
Crème Fraîche, Onion

KALE SALAD • 17
Parmesan, Almonds, Golden Raisins,
Fuji Apple, Lemon-Pepper
***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

CAESAR SALAD • 20
Romaine, Girl & Dug Kale, Croutons,
Parmigiano-Reggiano, Caesar Dressing
***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

OCEAN TROUT CEVICHE • 21
Cucumber, Avocado, Onion, Cilantro,
Peruvian Chili, Shrimp Chips

WHIPPED BUTTERMILK RICOTTA • 19
Grilled Sourdough, Aged Balsamic, Olive Oil,
Aleppo, Lava Salt

WEISER FARMS CUCUMBER SALAD • 14
Dill, Parsley, Garlic, Yogurt

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

GRILLED OYSTERS • 16
Mint, Parsley, Cilantro, Chermoula Butter

GRILLED ROMANO BEANS • 14
Toasted Almonds, Pecorino Sardo

GIOIA BURRATA "DONUTS" • 18
San Daniele Prosciutto, Basil, Tomato Fondue

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

BRUSSELS SPROUTS "CACIO E PEPE" • 16
Pecorino, Black Pepper, Roasted Garlic Aioli

ROASTED BONE MARROW • 21
Beef Tartar, Chive, Shallot, Tarragon,
Grilled Sourdough

DUCK MEATBALL • 19
San Marzano Tomato, Grits

POLENTA • 17
Chanterelles, Butternut Squash, Tomato Confit,
Pine Nut Pesto

CAVATELLI • 26
White Sausage Ragu, Kale, Bread Crumbs

BRAISED BEEF RIOJA • 24
Potato Puree, Pearl Onion, Chive, Chervil

RICOTTA AGNOLOTTI • 28
Parmigiano-Reggiano, Basil, Tomato

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

SEARED BRISTOL SCALLOPS • 44
Melted Leeks, Potato, Spinach, Trout Roe,
Beurre Blanc
Suggested Pairing • Chardonnay, Kistler 2020

ROASTED MARY'S CHICKEN • 32
Black Urfa Chile, Scintilla Farms Greens,
Pickled Red Onions, Yogurt
Suggested Pairing • Pinot Noir, Rodolphe Demougeot 2021

GRILLED PORK CHOP • 32
Crushed Potato, Scallion, Roasted Carrots,
Brussels, Peruvian Sauce
Suggested Pairing • CDP, Telegramme 2020

BUTTER ROASTED NEW YORK STRIP • 65
Roasted Bone Marrow, Potato, Pearl Onion,
Carrot, Béarnaise
Suggested Pairing • Cabernet Sauvignon, Caymus 2019

EXTRAS
Chicken • 7 | Shrimp • 9 | Avocado • 5

Dessert

BUTTERSCOTCH PUDDING • 12
Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 17
Humboldt Fog, Blue Cheese, Honey Comb,
Forest Berry Jam, French Toast, Walnuts

CHOCOLATE CAKE • 12
Chocolate Galette, Oreo McFlurry

AFFOGATO • 12
Vanilla Ice Cream, Espresso, Cacao Nibs

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