



Evening

PICKLED POTATOES • 14
Crème Fraîche, Onion

KALE SALAD • 16
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**

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

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

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

WHIPPED BUTTERMILK RICOTTA • 16
Grilled Sourdough, Aged Balsamic, Olive Oil,
Aleppo, Lava Salt

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

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

GRILLED ROMANO BEANS • 14
Toasted Almonds, Pecorino Sardo

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

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

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

DUCK MEATBALL • 18
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 • 21
Potato Puree, Pearl Onion, Chive, Chervil

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

RICOTTA AGNOLOTTI • 28
Parmigiano-Reggiano, Basil, Tomato

WHOLE GRILLED LA PAZ SNAPPER • 38
Yogurt, Grilled Onions, Herbs, Moroccan Spice

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

ROASTED MARY'S CHICKEN • 30
Black Urfa Chile, Scintilla Farms Greens,
Pickled Red Onions, Yogurt
Suggested Pairing • Pinot Noir, Costalina 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 • 8 | Shrimp • 9 | Avocado • 5
Crouton • 5 | Robuchon Potato Puree • 10

Dessert

BUTTERSCOTCH PUDDING • 12
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

AFFOGATO • 12
Vanilla Ice Cream, Espresso, Cacao Nibs



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, Broccoli, 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 • 18

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

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

KALE SALAD • 16

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

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

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

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

Dessert

BUTTERSCOTCH PUDDING • 12

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 17

Humboldt Fog, Blue, Honey Comb,
Quince Marmalade, French Toast, Walnuts

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.**

