



## SHARED PLATES

KAMPACHI TOSTADAS | 8  
persimmon | pickled ramps |  
salsa macha

WILD GAME TASTING | 16  
wild texas venison sausage | wild boar  
& jalapeno sausage | elk bratwurst |  
spicy pear chutney | smoked  
onion mustard

CHICKEN LIVER PÂTÉ | 10  
date vinegar | tarragon |  
preserved lemon | sourdough

CANA DE CABRA | 11  
warm spanish goat cheese | red onion  
marmalade | roasted figs |  
seeded cracker

VEGAN HONEYNUT SQUASH | 9  
medjool dates | pepita granola | spiced  
agave | grilled country bread

SPINACH EMPANADAS | 12  
sauteed spinach | roasted garlic |  
aged pecorino | chimichurri

HALF DOZEN WEST COAST  
OYSTERS | 24  
grilled or on the half shell

## LARGE PLATES

COQ AU VIN | 31  
first fruits farm heirloom chicken braised in red wine | smoked bacon | whipped potatoes

14oz PRIME RIB EYE | 73 (add 2oz foie gras 25)  
proscitto croquettes | grilled spring asparagus | hollandaise

GRILLED IBERICO PORK LOIN | 38  
apple mostarda | cannellini | pancetta | mustard greens

WOOD FIRED STEAK | 29  
wood grilled flat iron | vadouvan potatoes | broccolini | sauce berbere

ALASKAN HALIBUT | 48  
nettle gnocchi | baby artichokes | wild onions | preserved lemon broth

WHOLE ROASTED ORATA SEABREAM | 36  
gigante beans | fennel | castelvetro olive | tomato

## GARDEN

ROASTED MUSHROOM SOUP | 12  
pickled ramps | creme fraiche | shoestring potatoes

SPRING SALAD | 13  
strawberries | whipped laughing cow cheese | pickled cucumbers | radish | rhubarb  
vinaigrette | toasted rice powder

WARM MUSHROOM SALAD | 15  
foraged greens | goat cheese | marcona almonds | sherry vinaigrette

TOASTED COUSCOUS SALAD | 11  
baby arugula | early tomatoes | olives | | cucumber | curried cashews | lemon vinaigrette

CAESAR SALAD | 12 single | family 36  
chopped romaine | garlic breadcrumbs | anchovy dressing | reggiano parmesan

## VEGETABLES

ROASTED BABY CARROTS | 8  
cashew-sesame dukkah | aleppo yogurt | pine nut pesto

GRILLED ASPARAGUS | 11  
charred lemon hollandaise | tarragon

LOADED MASHED POTATOES | 9  
smoked bacon | green onions | cheddar cheese

MUSHROOM TEMPURA | 10  
crispy cauliflower mushrooms | wasabi tsuyu

## PASTA

VEGAN EGGPLANT RAVIOLI | 27  
black walnut bolognese | mustard greens |  
walnut parmesan

SHORT RIB PAPPARDELLE | 27  
cremini mushroom | tuscan kale |  
parmesan

LINGUINI AND CLAMS | 26  
manila clams | house made pancetta |  
white wine | lemon | fennel pollen

BUCATINI CARBONARA | 22 single  
family 62 (add fried egg 3)  
House made guanciale | farm egg yolk |  
parmesan & pecorino

RIGATONI BOLOGNESE  
24 single | family 68  
veal | pork | lemon ricotta | grana padano

## PIZZA

MUSHROOM | 20  
mozzarella | sobise | truffle vinaigrette |  
midnight moon goat cheese

CHORIZO | 20  
mozzarella | manchego bechamel | apple |  
spiced honey

FIG AND PROSCUITTO | 21  
gorgonzola | arugula | balsamic reduction

CALABRESE SALAMI | 20  
pineapple serrano jam | provolone dolce |  
red onion | arugula

*A 20 percent service charge will be added to all meals. Thank you for supporting our service staff! Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.*