



SHARED PLATES

HAMACHI CRUDO | 19
cara cara orange | pickled onions | red
pepper crème fraiche | puffed sorghum

SMOKED BEEF TARTARE | 16
horseradish hollandaise | fried shallots
seeded crackers

PORK BELLY ADOBO | 13
poached egg | xnipec salsa | fried leeks

WILD GAME TASTING | 16
wild texas venison sausage | wild boar &
jalapeno sausage | elk bratwurst
apple-cranberry compote | smoked onion
mustard

SPANISH OCTOPUS | 19
hot and cold | frisée | preserved lemon
chorizo vinaigrette | fried garlic

EMPANADAS | 14
smoked lamb | sofrito | hard cooked eggs
chimichurri

FIRE ROASTED HONEY NUT SQUASH | 14
miso-maple glazed squash | pumpkin
seed granola | red peppers | grilled
sourdough

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

ELEVATE YOUR LOAF

house infused butters with an array of
local artisan breads
6

LARGE PLATES

LOCAL HERITAGE CHICKEN | 33
lemon roasted breast | stuffed thighs | sweet potato flan | foraged wild mushrooms
jamaican jerk sauce

BRAISED LAMB SHANK | 34
pistachio-pomegranate couscous | lemon yogurt | red harissa | mint

14oz PRIME RIB EYE | 73 (add 2oz foie gras 25)
prosciutto croquettes | creamed brussels sprouts | hollandaise

WAGYU SKIRT STEAK | 34
crispy sunchokes | delicata squash | grilled onions | fried leeks | madeira

CALIFORNIA SEA BASS | 38
honey nut squash | apples | smoked bacon | kale | apple cider brown butter

ALASKAN SABLEFISH | 41
parsnip puree | foraged mushrooms | celery root | port reduction

VEGAN STUFFED RED KABOCHA SQUASH | 26
red quinoa | wild mushrooms | kale | brussels sprouts | cranberries

GARDEN

ROASTED HONEY NUT SQUASH SOUP | 12
local apples | pepitas | spiced crème fraiche

BEET CARPACCIO | 13
goat cheese | hazelnuts | watercress | aged balsamic

ORGANIC GREEN SALAD | 11
sliced pear | valbreso goat cheese | candied pecans | pear vinaigrette

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

VEGETABLES

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

FLASH FRIED BRUSSELS SPROUTS | 12
bacon | candied pecans | gorgonzola-honey vinaigrette

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

MUSHROOM TEMPURA | 10
crispy cauliflower mushrooms | wasabi tsuyu

PASTA

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 | soubise | truffle vinaigrette |
midnight moon goat cheese

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

LAMB SAUSAGE | 20
marinated tomatoes | mozzarella | red
onion | pine nuts | mint | yogurt

BRAISED SHORT RIB | 20
roasted tomato | potato confit | mozzarella
green onions

*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.*