

Starters

Avocado Toast · 12 grilled organic olive bread
cucumber relish · olive oil**Albacore Crudo · 16** 

smashed avocado · meyer lemon

Rock Shrimp Ceviche · 17 

fresh guacamole · lime chips

Snake River Ranch Meatballs · 16marinara · mascarpone polenta
grated reggiano**Mesquite Chicken Wings · 15**

cabra verde · pineapple wing sauce

House-Made Gnocchi · 16new zealand red crab
sweet red peppers · herb tomato nage
available after 5 pm

Salads

Nicoise Salad · 19 white albacore tuna
soft boiled egg · confit tomatoes
kalamata olives · roasted potatoes
lemon zest haricots verts
red wine mustard vinaigrette**Grilled Chopped Salad · 17**  seasonal farmers market greens
asparagus · zucchini · red onion
white corn · tomatoes · avocado
lemon-basil vinaigrette**Roasted Beet Salad · 14** caramelized walnuts
goat cheese cream · dried cherries
banyuls vinaigrette**Savory Grains Salad · 16**green kale · roasted sunchoke
tomatoes · feta · marcona almonds
harissa vinaigrette**Little Gem & Kale Caesar · 15**plum tomatoes · torn croutons
reggiano · white anchovy dressing**Poached Pear Salad · 16** wild rocket · white raddichio
cabra verde · hazelnut vinaigrette**+ Add To Salad:**white albacore tuna 8.5
scottish salmon 10
grilled jidori chicken breast 8
fried jidori chicken breast 8
pasilla-rubbed carnitas 9thank you to our california farms:
Munak, Givens, The Garden Of, Tamai,
Schaner, Valdivia, Reyes, Frog Hollow.

Mains

available after 5 pm

Wild Mexican Shrimp · 25sweet & sour chili sauce
shaved market veggies**Wood-Grilled BBQ Salmon · 32** 

smashed fingerlings · market veggies

Wood-Grilled Loup de Mer · 36 

bali spice · fresh herbs · local citrus

Jidori Half Chicken · 28 

cherokee heirloom tomato salsa

Caramelized Pork Chop · 32wild rice & smoked niman ranch bacon
sage reduction**Pasilla-Rubbed Carnitas · 19**grains · corn · fresh herbs · avocado
pickled carrots & onions
tomatillo sauce**Black Angus Steak Frites · 27**Creekstone farms filet of beef
green peppercorn sauce
fresh-cut kennebec fries

Market

grilled seasonal vegetables · 9  blistered brussels sprouts · 9 fire-roasted shishito peppers · 8 

Proteins

white albacore tuna · 13

scottish salmon · 14

grilled jidori chicken breast · 9

fried jidori chicken breast · 9

pasilla-rubbed carnitas · 11

creekstone 8oz filet of beef · 20

Sides

fresh-cut kennebec fries · 7 wild rice & smoked bacon · 8 grilled organic olive bread · 5 grilled organic sourdough · 5 

lemon ricotta pancake · 6

We kindly ask for no modifications or substitutions. Some items may have limited availability.
Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.Our dishes are meant to be shared and will be served as ready.
We highly encourage dining while socializing in a family style atmosphere.

Breakfast

limited availability after 7 pm

Wood-Grilled Filet & Eggs • 24

filet of beef • two eggs any style
asparagus, olive & tomato panzenella
breakfast potatoes
green peppercorn sauce

Lemon Ricotta Pancakes • 13

roasted blueberry butter
almonds • pure maple syrup

Fried Chicken & Pancakes • 18

jidori chicken breast
lemon ricotta pancakes
almonds • pure maple syrup

Memela • 14

native masa • smashed avocado • cotija
pickled red onions • tomatillo sauce
sunny side up egg

+ Add:

grilled chicken 8 • fried chicken 8
carnitas 9 • filet of beef 10

Brunch

Friday - Sunday 8am - 3pm

Drinks

Draft

nitro cold brew 5
Whalebird "jasmine bliss" kombucha 5

Coffee

locally-sourced by Caffe Luxxe
espresso 3.5
americano 4
cappuccino 4.5
latte 4.5
gibraltar 4
hot brew 4
hot chocolate 4

Matcha

locally-sourced by Tenzo Tea
latte, hot or iced 6
green eye, hot or iced 7
3oz matcha shot 2

Loose Leaf Teas

selection changes frequently 6

Fresh Juice

watermelon 6
orange 5
grapefruit 4
mint lemonade 4
market berry lemonade 6
iced tea 4

Soda

mexican coke 5
coca cola 3
diet coke 3
sprite 3
root beer 4
orangina 3
coconut water 4

Sandwiches

choice of fresh-cut kennebec fries
or market green salad

Fried Chicken Sandwich • 16

beefsteak tomato • house slaw
cilantro aioli • challah roll

L.A.D. Burger • 17

snake river grass-fed beef
caramelized onions • beefsteak tomato
aged white cheddar • marie rose sauce

Wood-Grilled Salmon Sandwich • 19

pickled red onions • beefsteak tomato
cucumber relish • house slaw
cilantro aioli • challah roll

Shaved Vegetable Sandwich • 16

cucumber • fennel • heirloom carrots
tahini spread • watermelon radish
red onion • avocado • heirloom tomato
maldon salt • grilled organic sourdough

+ Add:

bacon 2 • avocado 2.5 • egg 2.75

Bottle Wine

Sparkling

Brut, Paul de Coste, Blanc De Blanc 32
Rosé, Graham Beck, South Africa 48
Prosecco, Bele Casel, Italy 56
Crémant Rosé, Hubert Meyer, Alsace 60
Brut Rosé, Billecart-Salmon, Champagne 150

Rosé

Château D' Ollières, Provence 52
Liquid Farm, "Vogelzang" Happy Canyon 55
Sancerre, La Raimbauderie, Loire 57

White

Vinho Verde, Murhales De Moncão, Portugal 44
Pinot Blanc, Emile Beyer, Alsace 48
Sauvignon Blanc, Better Half, New Zealand 32
Sauvignon Blanc, Alpha Omega II, Napa 44
Sauvignon Blanc, Huia, New Zealand 48
Sauvignon Blanc, Chateau Des Mille Anges 48
Pinot Gris, King Estate "Domaine" Oregon 56
Chardonnay, White Hart, Monterey 52
Chardonnay, Newton Unfiltered, Napa 85
Chardonnay, "Bruliam" Heintz, Sonoma 96

Red

Grenache/Syrah, Château Bonadona, France 48
Pinot Noir, Babcock, Santa Barbara 44
Pinot Noir, Aether, Santa Barbara 64
Pinot Noir, Maritana, Russian River 90
Pinot Noir, Louis Max, Burgundy 125
Super Tuscan, Piancornello, Tuscany 48
Temperanillo, Numanthia "Termes", Spain 52
Merlot/Cabernet, Perinet, "Merit" Spain 56
Syrah, Tensley, Santa Barbara 64
Chateaneuf Du Pape, Les Plan Des Moines 85
Nebbiolo, Vietti Barolo, Piedmont 90
Cabernet Blend, Alpha Omega II, Napa 75
Bordeaux, Chatéau Du Parc "Saint Émillion" 85
Cabernet, Smith-Madrone Estate, Napa 95
Cabernet, Harland "The Mascot" Oakville 185
Cabernet, Daou "Soul of a Lion" Paso Robles 225

ALL DAY
S.M.
DINING ROOM
AND BAR
CA.
CATERING