

Social, California Rustic Food, Amongst Friends  
Ask your server about our sharing philosophy

## garden

### Roasted Beet Salad • 15 GF

goat cheese cream • dried cherries • caramelized walnuts • banyuls vinaigrette

### Frog Hollow Farms Pear Salad • 16

wild rocket • white raddichio • point reyes blue • hazelnut vinaigrette

### Garden Of Little Gem & Kale Caesar • 16

plum tomatoes • torn croutons • reggiano • white anchovy dressing

### Grains Salad • 17

marinated greens • sunchokes • tomatoes • feta • marcona almonds • harissa vinaigrette

### Shaved Market Vegetable Salad • 16 GF

fennel • green papaya • cucumbers • heirloom carrots • red onions • watermelon radish  
cashews • vietnamese vinaigrette

## farm

### Chilled Poached Asparagus • tomato basil, sherry mustard vinaigrette • 14

### Fire-Roasted Shishito Peppers • lemon, reggiano • 9 GF

### Blistered Brussels Sprouts • mint yogurt, flame grapes • 10 GF

### Daily Market Veggie • MP

### Wild Rice & Niman Ranch Bacon • 9 GF

### Yukon Mash & Shiitake Mushroom Gravy • 8 GF

### Fresh-Cut Kennebec Fries • 8

## flour & water

### Sweet Corn Agnolotti • sugar snap, truffle corn emulsion • 14

### New Zealand Red Crab Gnocchi • sweet red peppers, herb tomato nage • 16

### Mushroom Paperdelle • white wine, thyme, roasted shiitake • 28

### Black Sea Linguine • bay scallops, mexican & rock shrimp, red crab, octopus, squid • 32

### Bolognese Fettucini • housemade meat sauce, reggiano • 28

## coast

### Rock Shrimp Ceviche • fresh guacamole, house-made lime chips • 17 GF

### Albacore Crudo • smashed avocado, meyer lemon relish • 16 GF

### Wood-Grilled Spanish Octopus • butter beans, charred tomatillo salsa • 26 GF

### Wild Mexican Shrimp • sweet & sour chili sauce, shaved vegetables, grilled bread • 25

### Wood-Grilled BBQ Scottish Salmon • warm market ragout, smashed fingerlings • 33 GF

### Mediterranean Loup de Mer • bali spice, fresh herbs, local citrus • 36 GF

## land

### Snake River Meatballs • marscapone polenta, stracciatella, heirloom tomatoes • 16

### Crispy Herb Jidori Brick Chicken • cherokee heirloom tomato salsa • 29 GF

### Caramelized Pork Chop • wild rice, cider reduction, pickled apples • 32 GF

### Creekstone Black Angus Filet • taragon corn fritters, dijon crème fraiche • 32

### 18oz. Prime Kansas City • blistered tomatoes, wild arugula, evoo • 58 GF

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.