



DINNER TUES - SAT 5PM

STARTERS

ROSEMARY CITRUS OLIVES 10
marinated spanish olives (gf + v)

FROMAGE BOARD 22
fourme d'ambert, ash goat, machego, quince jam,
petite tender greens, dijon mustard vinaigrette,
grilled sourdough

TENDER GREEN JARDINIÈRE 20
plum tomatoes, fennel, sliced heirloom carrots,
radish, cucumbers, croutons, red wine
vinaigrette

LITTLE GEM CAESAR 20
plum tomatoes, chicory, torn croutons, white
anchovy dressing

SNAKE RIVER MEATBALLS 22
creamy polenta, stracciatella cheese, heirloom
tomato sauce, parmesan, fresh basil

AHI TUNA CRUDO 22
ojai pixie tangerines, yuzu passion fruit shoyu,
pickled fresno, serrano chili, cilantro oil,
rice crisp

CRAB CAKE 23
maryland crab, rock shrimp, fresh corn relish,
roasted red peppers, chives, house tartar, shaved
cornichons

HAWAIIAN AHI TUNA TARTARE 22
poached asparagus, sherry mustard vinaigrette,
herb breadcrumbs

ROCK SHRIMP CEVICHE 25
avocado, heirloom tomato, cucumber, pico de
gallo, market apple, jalapeño vinegar, cilantro
flower, cassava chips

PAN CON TOMATE 19
manchego, fresh heirloom tomato, prosciutto,
wild arugula, grilled baguette

MAINS

MUSHROOM
FETTUCINE 34
white wine, thyme, roasted shiitake,
fresh black truffle (vr)

SPAGHETTINI
ALLA CHECCA 28
valdivia farms heirloom tomato,
housemade marinara, fresh basil (v)

BOLOGNESE PAPPARDELLE 35
housemade meat sauce, reggiano, fresh basil

WOOD GRILLED BBQ
FAROE ISLAND SALMON 37
herb potato purée, baby gold beets, green +
yellow squash, cherry tomatoes, caper berries,
shaved apple fennel salad

CHICKEN PARMESAN 34
housemade marinara, pappardelle, fresh basil

SALMON CREEK PORK CHOP 38
creamy polenta, sautéed swiss chard, pink lady
apple chutney, natural reduction

HANGER STEAK
FRITES 38
hand-cut kennebec fries,
green garlic breadcrumb
tomato, wild arugula,
sweet onion

16 oz PRIME KANSAS
CITY STEAK 68
munak farms heirloom
tomato, rainbow
swiss chard, gloria's
sweet onion

VOUVRAY BRAISED
SHORT RIB 38
turnips, carrots,
asparagus, cherry
tomatoes, fork smashed
yukon potatoes,
whole grain mustard
crème fraîche

SAUTÉED BROCCOLINI 16
meyer lemon sweet & sour (gf + v)

WOOD GRILLED
ARTICHOKE 22
whole grain mustard aioli (gf)

FRESH CUT KENNEBEC FRIES 10
housemade chipotle aioli

GRILLED ORGANIC SOURDOUGH 10
truffle butter

ROSEMARY CIABATTA 10
olive oil & balsamic (gf + v)

Girl Dinner \$35

MARTINI
classic martini your way

LITTLE GEM CAESAR
plum tomatoes, croutons, reggiano,
white anchovy dressing

+

FRESH CUT
KENNEBEC FRIES
chipotle aioli, ketchup