



STARTERS

FROMAGE BOARD 22 fourme d’ambert, ash goat, manchego, quince jam, petite tender greens, dijon mustard vinaigrette, grilled sourdough	ROSEMARY CITRUS OLIVES 10 marinated castelvetroano olives (gf + v)	LITTLE GEM CAESAR 20 plum tomatoes, chicory, torn croutons, white anchovy dressing
TENDER GREEN JARDINIERE 19 plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette (v)	ROCK SHRIMP CEVICHE 24 avocado, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, crispy blue corn tortilla	SNAKE RIVER MEATBALLS 22 creamy polenta, stracciatella cheese, heirloom tomato sauce, parmesan, fresh basil, grilled sourdough

MAINS

MUSHROOM FETTUCCINE 34 roasted shiitake, wild arugula, spring peas, reggiano, white wine truffle sauce, fresh grated black truffle (vr)	SALMON CREEK FARMS PORK CHOP 42 creamy polenta, sautéed bloomsdale spinach, regier family farms peaches	WOOD GRILLED BBQ FAROE ISLAND SALMON 37 herb potato purée, baby gold beets, squash, cherry tomatoes, caper berries, shaved apple fennel salad
LINGUINE BOLOGNESE 35 classic meat ragu, reggiano, fresh tomato basil	PAN ROASTED JIDORI CHICKEN 36 munak farms heirloom tomato, sweet white corn, grilled red onions, jalapeño, charred tomatillo sauce	

WOOD FIRED STEAKS			
BLACK ANGUS CENTER CUT FILET 8 oz 64	MARINATED HANGER STEAK 8 oz 38	BRANDT PRIME N.Y. STRIP 12 oz 66	BRANDT PRIME RIBEYE 14 oz 70
GREEN GARLIC BREADCRUMB MUNAK FARMS TOMATO, WILD ARUGULA, MIRIN BRAISED TORPEDO ONION			
SAUCES + white wine green peppercorn + chimichurri butter + shiitake mushroom au jus			

ADDITIONS

BLISTERED ORGANIC SPINACH 10 roasted garlic, e.v.o.o. preserved meyer lemon (gf +v)	SWEET SUMMER CORN ON THE COB 15 cilantro lime onion butter	GRILLED ORGANIC SOURDOUGH 10 european butter ROSEMARY CIABATTA 10 olive oil & balsamic (gf + v) FRESH-CUT KENNEBEC FRIES 10 housemade chipotle aioli
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