



STARTERS

FROMAGE BOARD 22

fourme d’ambert, ash goat, manchego,
quince jam, petite tender greens, dijon
mustard vinaigrette, grilled sourdough

TENDER GREEN JARDINIERE 19

plum tomatoes, fennel, sliced
heirloom carrots, radish, cucumbers,
croutons, red wine vinaigrette (v)

LITTLE GEM CAESAR 20

plum tomatoes, chicory, torn croutons,
white anchovy dressing

ROSEMARY CITRUS OLIVES 10

marinated castelvetroano olives
(gf + v)

BEEF CARPACCIO 20

brandt filet, wild arugula,
shaved reggiano, crispy garlic,
e.v.o.o. sel de mer

ROCK SHRIMP CEVICHE 24

avocado, cucumber, pico de gallo,
market apple, jalapeño vinegar,
cilantro flower, crispy
blue corn tortilla

SEARED AHI TUNA 22

red peperoncino, salt cured olive
vinaigrette, grilled focaccia

CRAB CAKE 23

maryland crab, rock shrimp,
sweet & sour red cabbage, tartar
sauce, crispy prosciutto, fresh herbs

SNAKE RIVER MEATBALLS 22

creamy polenta, stracciatella cheese,
heirloom tomato sauce, parmesan,
fresh basil, grilled sourdough

MUSHROOM FETTUCCINE 34

roasted shiitake, wild arugula, spring peas,
reggiano, white wine truffle sauce,
fresh grated black truffle (vr)

LINGUINE BOLOGNESE 35

classic meat ragu, reggiano,
fresh tomato basil

SALMON CREEK
FARMS

PORK CHOP 42
creamy polenta,
sautéed bloomsdale
spinach, market apple
chutney

WOOD GRILLED BBQ

FAROE ISLAND SALMON 37
herb potato purée, baby gold beets,
squash, cherry tomatoes, caper berries,
shaved apple fennel salad

PAN ROASTED JIDORI CHICKEN 36

heirloom carrots, pear + celeriac,
balsamic pearls, confit shallots, whole
grain mustard au jus

WOOD FIRED STEAKS

BLACK ANGUS
CENTER CUT FILET
8 oz | 64

MARINATED
HANGER STEAK
8 oz | 42

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)

FIRE ROASTED
SHISHITO PEPPERS 15
reggiano, lemon vinaigrette (gf)

ROASTED JAPANESE

SWEET POTATOES 12
yuzu creme fraiche,
bonito flakes (gf)

GRILLED ORGANIC
SOURDOUGH 10

european butter

ROSEMARY CIABATTA 10
olive oil & balsamic (gf + v)
FRESH-CUT KENNEBEC FRIES 10
housemade chipotle aioll