

Food

Beets & Watermelon

Watercress, Goat Cheese,
Pistachio, Lemon Thyme
Vinaigrette
\$12

Sweet Lettuces

Green Goddess Dressing,
Avocado, Cucumber, Radishes
\$12

Little Gem Salad

6 Minute Egg, White Anchovy,
Lemon Anchovy Dressing, Basil,
Croutons, Parmesan
\$12

Cheese Board

3 Artisan Cheese,
Caramelized Pear, Gastrique,
Candied Walnuts, Pan Forte
\$20

Steak Tartare

Truffle Perlage, Brioche, Soy
Truffle Lemon Dressing
\$22

Spiced Ahi Tuna

Radish, Hearts of Palm,
Potato Chips, Citrus Herb
Dressing
\$16

Vegetable Taco

Fried Chayote, Pickled
Vegetables, Black Beans,
Habanero
\$3 ea

Pork Belly

Roasted Mushrooms,
Octo Vinaigrette
\$14

Grilled Octopus

Chorizo, Fingerlings,
Taggiasci Olives
\$16

Chicken Waffle

Padron Peppers,
Maple Tapatio I
\$15

Roasted Chicken Breast

Sunchoke Puree, Chard, Mushroom
Madeira Sauce
\$19

King Salmon

Fennel Confit, Spinach,
Pickled Fennel, Basil Sauce
\$34

Hamburger

Lettuce, Soy Garlic Aioli,
Tomato, Grilled Onion,
Curry Ketchup, Fries
\$16

Add Bacon \$2, Avocado \$2,
Cheddar \$1.50, Fried Egg \$2,
Parmesan Truffle Fries \$3

Ribeye Steak

Chili Butter, Roasted Vegetables
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Baby Back Ribs

Soy Ginger Glaze,
Red Cabbage Apple Slaw
\$18

Bolognese

Handmade Pappardelle,
Veal, Pork & Beef, Chili,
Tomato, Parmesan
\$18

Squash Tortellini

Garlic, Brown Butter Sage,
Roasted Chicken Broth,
Pepato Cheese
\$16

Brussels Sprouts

Cauliflower,
Aleppo, Bacon
\$9

French Fries

Fines Herbes
\$7

Truffle Fries

Truffle Oil,
Parmesan
\$11

Mac N Cheese

Cheddar &
Fontina
\$9

Market Vegetables

Oven Roasted,
Chimichurri
\$8