

SNACKS

BLISTERED SHISHITO PEPPERS lime + tajin	6
KETTLE CHIPS malt vinegar aioli	7
MARINATED WARM OLIVES picholine + nicoise + chili + lemon + rosemary	7
SMOKED NUTS sweet + salty, served warm	9
SELECTION OF ARTISANAL CHEESES served with sourdough crisps and seasonal accompaniments	27

SQUASH BLOSSOM FRITTO herb ricotta stuffed + pine nuts + chili-garlic agrodolce	17
BABY ROMAINE SALAD caesar dressing + torn sourdough crouton + crisp double-smoked bacon + parmesan cheese	15
POZOLE VERDE tomatillo-poblano soup + hominy + radish + cilantro + lime + crispy blue corn tortilla	12
BURRATA fig-saba jam + pistachio pesto + speck + pickled strawberries + toasted sourdough	22
HAMACHI CRUDO watermelon radish + avocado + fried taro + yuzu + miso powder	18
SPICED LAMB RIBS sherry-honey glazed + grilled shishitos + mint-tahini yogurt	19
HEIRLOOM TOMATO MOSAIC buffala mozzarella + basil + avocado + ginger-balsamic vinaigrette	17

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies

BEETS AND QUINOA candy cane beets + fennel + fresh raspberries + chèvre + micro sorrel	22
SHRIMP SPAGHETTI tomato passatina sauce + garlic-chive gremolata	27
GRILLED CHICKEN SANDWICH avocado + crisp double smoked bacon + arugula + sundried tomato aioli on sourdough toast served with house greens	18
CHILEAN SEA BASS asparagus + radish + wild mushrooms + smoked ham hock cream	37
THE GRAND BURGER comté cheese + caramelized onions + truffle aioli on a brioche bun with porcini dusted fries	19
CHARRED CORN PIZZA red onion + basil pesto + buffalo mozzarella	20

DESSERTS

STRAWBERRY-PISTACHIO TIRAMISU CAKE pistachio crunch + strawberry sorbet	14
FROZEN NUTELLA CHEESECAKE dark chocolate glaze + hazelnut wafer + smashed raspberries	14
RHUBARB ALMOND TART white chocolate-ginger ice cream	14
FRESH MINT ICE CREAM with warm fudge sauce + pizzelle	10