



DINNER

STARTERS & SHARES

- Charred Octopus** olives, herbs, lemon 14
- Avocado Toast** kumato tomato, white cheese dip 8
- Burrata & Green Tomato Carpaccio** prosciutto, basil oil, toast 12
- Apple Hickory Duck Wings** cilantro jicama slaw, toasted sesame 11
- Ahi Poke Nachos** lime ponzu marinated, thai chili aioli, avocado, crispy wonton 12
- Peruvian Shrimp Ceviche** cucumber, avocado, serrano chili, cilantro, lime, sweet potato chips 14
- Artisan Cheese** fig mostardo, seasonal fruit, toasted walnut raisin bread, lavash, dried fruit & nuts 14
- Piquillo Pepper Hummus** edamame tapenade, avocado oil, naan, farmers market crudité 10

PLATES

- American Cheeseburger** head lettuce, heritage tomato, buttered brioche, dressed 14
- Chicken Avocado Salad** red onion, kumato tomato, cilantro, frijoles, lime vinaigrette 16
- Romaine Hearts** pecorino, broken crispy potato, lemon macadamia vinaigrette 12
- Ginger Soy Chicken** Joyce Farms confit chicken, garlic sesame year round greens, jasmine rice 24
- Lemon Ricotta Ravioli** fresh basil, heirloom tomato, cold pressed olive oil, garlic, burrata 21
- Shallots & Short Ribs** confit peppercorn crust, pecorino polenta, frisee salad 32
- Blackened Yellowfin Tuna** foie gras butter, potato puree, year round greens 28
- Pasta & Pan Clams** avocado chili butter, shaved chorizo, grilled bread 21
- Crispy King Salmon** truffle cauliflower puree, frisee salad 28
- Steak & Frites** black garlic rubbed hanger steak, fries 28
- Ancient Grains Stir Fry** barley, freekeh, kamut, seasonal vegetables 16

FOR THE TABLE

- Sticky Rice** toasted sesame, soy 6
- Crispy Yukon Gold Truffle Potatoes** 8
- Brussel Sprouts** fermented black beans 8
- Year Round Greens** garlic, parmesan, brown butter 8
- Bread & Butter** walnut raisin boule, lavash, ciabatta toast 5
- Community Salad** romano, olives, heirloom tomato, cucumber, crushed pepper, house vinaigrette 8