

starters

HAND-CUT POTATO CHIPS^V

truffle salt, roasted tomato aioli 8.00

FIG FLATBREAD

gorgonzola, prosciutto, honey & basil 15.00

MIXED IMPORTED OLIVES^{GF • VEG}

rosemary, lemon zest 7.50

GRILLED SHRIMP & RISOTTO CAKES

basil cream sauce 18.00

SEARED SEA SCALLOP^{GF}

mashed sweet potatoes, cilantro pesto 12.00

HALIBUT CROQUETTES

saffron aioli, microgreen salad, capers 13.00

SHISHITO PEPPERS^V

flash-fried, feta, lemon-mint gremolata 12.00

SALMON TARTARE

Ora King salmon, tamari crème fraîche, preserved lemon, nasturtium leaves, sesame crackers 18.00

CHARCUTERIE & CHEESE PLATTER

selection of cured meats, marinated fresh mozzarella, Manchego, fruit mostarda, crostini 24.00

soup & salads

TOMATO BASIL SOUP^{GF • V} small 6.00 • large 8.00

HOUSE SALAD single 10.00 • shareable 18.00

mixed greens, toasted sunflower seeds, tomatoes, cucumbers, red onion, feta

choice of: stone-ground mustard vinaigrette^{GF • V} • house Caesar • creamy green olive^{GF}

SUMMER SALAD

arugula, strawberries, pistachios, balsamic vinaigrette 11.00

sides

FRIED POLENTA (3) strained Bolognese 7.00 • RISOTTO CAKES (2) pesto cream 6.50

SAUTÉED SPINACH roasted garlic, balsamic^{GF • VEG} 6.00 • SEASONAL VEGETABLES^{GF • V} 5.00

FINGERLING POTATOES^{GF • V} 6.00 • GORGONZOLA-GARLIC SPREAD^{GF • V} 5.00

EXECUTIVE CHEF RICHARD LANGSTON • CHEF de CUISINE GRADY KIMSEY

GENERAL MANAGER JIM BORTON • ASSISTANT GENERAL MANAGER MATTHEW VARBEL



entrées

PAN-SEARED ORA KING SALMON ^{GF}

heirloom tomatoes, grilled leeks, sauce vierge 42.00

GRILLED OCTOPUS & PORK BELLY ^{GF}

white bean cassoulet, wilted greens, tomatoes, smoked aioli 36.00

FRESH ALASKAN HALIBUT ^{GF}

pan-roasted, brown butter, cherry tomatoes, capers, lemon sauce, seasonal vegetable 37.00

add: three cheese ravioli 5.00

PROSCIUTTO-WRAPPED CHICKEN

10 oz. airline breast, crispy polenta, golden raisin-vodka sauce, seasonal vegetables 32.00

FRIED QUAIL

marinated in buttermilk, summer squash & carrots, pea purée, lemon crème fraîche, house-pickled shishito peppers 38.00

GRILLED 12 OZ. THOMAS CATTLE CO. RIBEYE ^{GF}

fingerling potatoes, seasonal vegetable 45.00

add: gorgonzola-garlic spread 3.00 • pink peppercorn butter 3.00 • mushroom sauce 5.00

MANILA CLAM LINGUINE

chorizo, pickled red peppers, preserved lemon, white wine, roasted garlic 23.00

SUMMER RISOTTO ^{GF}

peas, spinach, lemon, tomatoes, Grana Padano 24.00

HOUSE-MADE FUSILLI WITH MUSHROOMS ^V

lion's mane mushrooms, tomatoes, cream, Asiago, tarragon, breadcrumbs 25.00

CHEESE RAVIOLI

choice of: pesto cream ^V • Bolognese (strained meat sauce) • brown butter sage ^V 24.00

CANNELLONI

pasta sheets rolled with ricotta, sausage & spinach 26.00

add protein to any dish

CHICKEN BREAST 7.00 • SALMON FILLET 10.00 • SIRLOIN COULOTTE 10.00

GRILLED SHRIMP 7.00 • SCALLOP 10.00

the fine print

GF = GLUTEN-FREE • V = VEGETARIAN • VEG = VEGAN • ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE'RE HAPPY TO SPLIT CHECKS INTO EQUAL AMOUNTS FOR YOUR CONVENIENCE, AN OPTIONAL 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE. A 1.50 SPLIT PLATE CHARGE & 2.00 SUBSTITUTION CHARGE WILL BE APPLIED.