



Starters & Share Plates

| | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Spanish Octopus new potato hash, castelvetrano olives, roasted garlic aioli, pickled shallots, chicory salad and warm chorizo vinaigrette | 18 | Market Fish Ceviche passion fruit aguachile, pico de gallo, avocado, spiced tortilla chips | 20 |
| Oysters on The Half Shell six west coast oysters, preserved lemon mignonette, cocktail sauce | 18 | Seafood Platter six wild baja shrimp, six west coast oysters, market fish ceviche, traditional accompaniments | 51 |
| Duck Wings sweet and spicy glaze, toasted sesame seed, scallion, buttermilk dressing | 18 | Roasted Broccoli and Burrata pickled shallot, garlic breadcrumbs, sherry vinaigrette | 16 |
| Wild Baja Shrimp Cocktail thousand island, lemon, and cocktail sauce | 17 | Butternut Squash Agnolotti cherry agrodolce, toasted pine nuts, aged parmesan and sage | 17 |
| Nueske Smoked Bacon Mac and Cheese garlic breadcrumbs | 13 | Curried Cauliflower fresno chili, coconut curry sauce, spiced marcona almonds | 9 |
| Hand Cut Fries sea salt, fresh herbs, and garlic aioli | 9 | Cheese and Charcuterie rotating selection of gourmet cheese and cured meats, served with pickled vegetables, spreads and artisan breads | 23 |
| Crispy Brussels Sprouts toasted pecans, apple, radicchio, and sweet chili sauce | 9 | | |

Soups and Salads

| | | | |
|-------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------|----|
| French Onion Soup toasted baguette, gruyere | 12 | Caesar Salad little gem lettuces, sourdough croutons, marinated anchovies, Caesar dressing, aged parmesan | 12 |
| Soup Du Jour | 9 | Roasted Beet and Citrus Salad bibb lettuce, radicchio, shaved fennel, radish, candied walnuts, goat cheese, orange vinaigrette | 14 |
| Petite House Salad pickled red onion, cucumber, baby heirloom tomato, sourdough croutons and buttermilk ranch | 9 | Wedge Salad heirloom tomato, nueske smoked bacon, blue cheese, buttermilk ranch, chives, balsamic | 12 |

Entrées

| | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Braised Pork Shank smoked gouda polenta, cider-braised collard greens, roasted cauliflower, grain mustard jus | 37 | Espresso-Braised Short Rib celery root purée, brown butter glazed root vegetables, trumpet mushrooms, ancho chili red wine reduction | 33 |
| Whole Mediterranean Branzino lemongrass risotto, shaved fennel, pickled shallots, garden winter greens and citrus vinaigrette | 41 | 14 oz Grass Fed Ribeye garlic-roasted broccolini, green peppercorn demi-glace, bone marrow butter, sea salt baked potato with smoked bacon, aged cheddar, crème fraîche and chives | 52 |
| Pan-Seared Scallops forbidden fried rice, heirloom carrots, fresno chili, broccolini, coconut curry sauce, scallions | 35 | Pan-Roasted Nordic Blu Salmon braised cabbage, white bean ragout, crispy prosciutto, basil oil | 31 |
| Grass Fed Beef & Pork Bolognese house made fettuccini, aged parmesan, whipped mascarpone, basil | 25 | Dry Aged Burger thousand island, double sharp cheddar, butter lettuce, tomato, house pickles, nueske smoked bacon, on a brioche bun with fries | 19 |
| Confit Half Roasted Chicken new potatoes, root vegetables, white wine chicken jus, sourdough croutons, mustard greens, lemon | 31 | Porcini Mushroom and Truffle Gnocchi sautéed garden kale, confit pearl onions, maitake mushroom, garden squash, aged parmesan | 22 |