

SMALL PLATES

MEDITERRANEAN PLATE TABOULI, HUMMUS, OLIVES, PIQUILLO PEPPERS, GRILLED PITA 12

CRAB CAKES OLD BAY, LEMON AIOLI 10

CHARCUTERIE PLATE CURED MEATS, LOCAL CHEESES, GRILLED DATE WALNUT ARTISAN BREAD SMALL 12/LARGE 22

SMOKED DIVER SCALLOPS SHAVED HOTHOUSE CUCUMBER, HORSERADISH CAVIAR CRÈME FRAICHE 14

LOCAL STUFFED FIGS FRENCH FETA, PROSCUITTO, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL 8

ARUGULA FENNEL SALAD ROASTED SHRIMP, TOMATO CONFIT, LEMON VINAIGRETTE 10

QUINOA SALAD FRENCH FETA, GRAPEFRUIT, MINT, LEMON 8

HAMACHI CRUDO THAI BASIL, MANGO, CITRON GLAZE 12

SALADS

HEIRLOOM TOMATO SALAD BURRATA CHEESE, EXTRA VIRGIN OLIVE OIL, NUESKE BACON, AGED BALSAMIC, FRESH BASIL 12

ROASTED BABY BEET SALAD ARUGULA, ORANGE, PICKLED ONIONS, PISTACHIO BRITTLE 12

KAFFIR LIME MARINATED SEAFOOD SALAD LOBSTER, SHRIMP AND CALAMARI, SERVED OVER HYDROPONIC BIBB LETTUCE, GREEN GODDESS DRESSING 16

CAESAR ROMAINE, PARMESAN CRISP, CROUTONS 10

FARMERS MARKET SALAD MIXED GREENS, BABY CARROTS, SHAVED FENNEL, CUCUMBERS, GRAPE TOMATOES, WHITE BALSAMIC VINAIGRETTE 10

ENTREES

RIB EYE STEAK CONFIT POTATOES, ROASTED MUSHROOMS, BRUSSEL SPROUTS GREEN ONION BERNAISE 34

ROASTED HALIBUT OLIVE OIL, CRUSHED POTATOES, ALMONDS, ARTICHOKES, ROASTED GARLIC SAUCE 30

SHORT RIB WELLINGTON MUSHROOM DUXELLES, ROASTED ROOT VEGETABLES, NATURAL JUS 28

PAN SEARED JIDORI CHICKEN SWEET CORN, CILANTRO RED ONION AVOCADO RELISH 22

STEAK FRITES FLAT IRON STEAK, FRENCH FRIES, TRUFFLE BUTTER, WATERCRESS SALAD 26

BUTTERNUT SQUASH RAVIOLI POMODORO SAUCE, FRESH BASIL 18

MEDITERRANEAN LAMB COLORADO LAMB BRAISED & ROASTED, BRUSSEL SPROUTS, PINE NUTS FARRO, NATURAL JUS 32

EXECUTIVE CHEF WARREN CORDOBA