

FIRST PLATES

mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

green toast

grilled country bread, edamame hummus, marinated spring mushrooms, lemon salt, truffle oil - 10

seared ahi tuna

deviled egg puree, burnt miso, pickled ginger - 15

napa cabbage wraps

shrimp, kimchi, pineapple pico, hazelnut - 12

cheese & charcuterie board

chef selection of craft & local cheeses and meats, mustard, crostini, pickled vegetable, compote - 19

veggie picnic board

grilled bread, heirloom tomato, pickles, edamame hummus, squash, goat cheese stuffed peppadews - 14

whipped goat cheese

goat cheese, honey, prosciutto, grilled bread - 14

lamb sliders

tzatziki aioli, tomato relish, romaine, challah bun - 14

SOUP & SALAD

sweet carrot soup

farmer's market pico - cup 6 / bowl 9

chef's soup special

cup 6 / bowl 9

grilled romaine

mustard vinaigrette, artichoke hearts, bacon lardons - 9

beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

three spring farms garden salad

with fresh ingredients found at our local farmer's market (changes frequently due to product availability) - 10

cherry salad

spinach, arugula, cherry vinaigrette, cherries, jicama, pistachio, prosciutto, humboldt fog - 10

Culinary Team – Robert Brassfield, Neil Trumpy
GM/Sommelier – Derek Hillman

ENTREES

farro risotto

seasonal vegetable, goat cheese, onion ash - 19
*vegan option available by request

crispy chicken roulade

lemon thyme cream, spiral squash, mushroom, blistered tomato, caper - 23

grilled double bone pork chop

war eagle mill grits, tomato jam & corn shishito relish - 27

seared duck breast

hickory cold smoke, cherry port reduction, warm brussels sprout salad, butternut squash purée, pistachio - 33

king salmon

champagne honey glaze, cauliflower purée, corn & edamame succotash - 29

brown butter trout

french onion schmear, farro, brussels sprouts – 28

seared sea bass

mint rice, watermelon salsa, squash coins - 37

stroganoff

ribeye, pappardelle pasta, local mushroom, white wine, herbs - 25

grilled beef tenderloin

10 oz. filet, sundried tomato butter, sautéed oyster mushroom, heirloom tomato gratin – 36
*substitute foie gras truffle butter - 5

SIDES

warm brussels sprout salad

fennel, cherry, pistachio – 6

seasonal vegetables

garlic, shallot, white wine, butter - 6

heirloom tomato gratin - 6

farro risotto - 6

WEEKLY CHEF'S SPECIALS

Experience a new Chef's Specials menu each week. Our Chefs love playing with food, and each week offer a different themed menu.