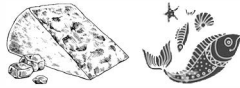


SNACK



artizen cornbread | 7

smoked pistachio butter, honeycomb, maldon (v)

poached rock shrimp | 13

garlic bisque, sherry, tarragon (gf)

yellow tail crudo* | 16

yuzu vinaigrette, sea bean, fresno chili, ginger, garlic chips, ice lettuce (gf)

parisian gnocchi | 13

sweetbreads, grapes, corn veloute

crab salad | 16

pepperonata, sorrel, lemon, mint oil (gf)

escabeche | 11

chef's selection of pickled vegetables, smoked honey butter & grilled bread (v)

crispy baby back ribs | 14

hoisin banyuls bbq sauce, raspberry, celery leaf

all american burger* | 16

double patty, american cheese, LTO, 1000 island, sesame challah bun

cheese & charcuterie board | 18

artisanal cheese, procured & house preserved meats, jams & bread

SOIL



cauliflower | 9

az date jam, curry pickled shallots, grapes, feta, arugula, mint, white balsamic vinaigrette (v) (gf)

brussels sprouts | 9

brown butter breadcrumbs, pecorino romano, caesar dressing (v)

heirloom baby carrots | 9

cardamom cherry chutney, pickled carrots, mint, crème fraiche (v) (gf)

potato puree | 8

crème fraiche & comtè (gf)

asparagus | 9

black garlic aioli, charred shiitake, pumpernickel croutons, cured yolk, pistachio vinaigrette (v)

sunchokes | 9

amaretto beurre blanc & marcona almonds (v) (gf)

crispy potatoes | 8

local bacon, fermented fresno & taleggio cheese sauce, blue cheese powder, chive (gf)

seasonal mushrooms | 10

worcestershire gastrique & toasted hazelnuts (v)

ARTIZEN ENTREES

smoked lamb neck bucatini | 19

san marzano tomatoes, sultanas, basil, montaiso

diver scallops* | 27

"spring" puree, fava beans, carrots, baby leeks, cipollini, pancetta & calabrian chili jam (gf)

niman ranch pork chop* | 30

az mushrooms, parsnip puree, charred corn, pasilla bbq sauce (gf)



loup de mer* | 27

smoked new potatoes, uni butter, charred broccolini, fennel castelvetroano tapenade (gf)

poached snapper* | 24

fennel pollen, patty pan squash, baby tomatoes, ginger, thai basil, coconut sugo (gf)

fried chicken | 23

blue cheese slaw, potato puree, arbol chili gastrique

BUTCHERS BLOCK

smother with your choice of foie butter, chimichurri, bordelaise or pasilla bbq sauce



5 oz / 10 oz filet mignon* | 26 / 48

8 oz / 16 oz new york strip* | 30 / 54

niman ranch pork chop* | 25

8 oz prime flat iron* | 29

all smaller cuts are served sliced unless otherwise specified



40 oz tomahawk ribeye | 115

braised baby potatoes, foie butter, demi, arugula, aged sherry (gf)

v - vegetarian gf - gluten free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DUSHYANT SINGH | EXECUTIVE CHEF

MIKE WINNEKER | CHEF DE CUISINE

