

FIRST

SALT ROASTED PADRONS roasted garlic and lime aioli	12
RED BUTTER LETTUCE SALAD stone fruit, burrata, hazelnuts, crème fraîche dressing	14
GARDEN BEETS pickled pearl onions, apple, sherry, candied pecans	16
CORN AGNOLOTTI variation of corn, wild mushroom, sorghum	16
BRAISED PORK BELLY peach mostarda, puffed wild rice	17
BEEF TARTARE black garlic, house cured bresaola, asian pear, black rice	17
7 DAY PASTRAMI rye, marinated red cabbage, mustard seed, thousand island	17
SPANISH OCTOPUS sicilian pistachio, medjool dates, spiced yogurt, fried naan	18
CHEESE BOARD mustard, marmalade, lavash	26
FOIE GRAS PB&J red currant jelly, pistachio butter, toasted brioche	26

MAIN

SQUID INK AND MEYER LEMON TAGLIATELLE marin manilla clams, mussels, calamari, preserved meyer lemon	24
LASAGNA tomato cream, scamorza, basil, pine nuts	24
PASSMORE RANCH STURGEON broccoli di ciccio, jimmy nardello peppers, eggplant raviolo	29
WHITE MARBLE FARMS PORK CHOP roasted carrots, honey crisp apple, whole grain mustard jus	32
LIBERTY FARMS DUCK BREAST sweet corn farotto, pinot noir lacquer, sour cherry jus	34
AMERICAN WAGYU FLAT IRON potato pave, braised greens, cauliflower, bordelaise	40

SIDES

BREAD PLATE sicilian olive oil, marinated olives, marcona almonds	5
LARATTE POTATOES bacon, chives, veal glace	8

Executive Chef Dustin Falcon

*Some items are cooked to order and may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.