

STARTERS

griddled house made focaccia bread or buttermilk cornbread with whipped butter 5

crispy brussels sprouts, miso honey glaze reduction 14 G

local island mussels, tarragon citrus pernod butter reduction house made focaccia 18 **

fried cauliflower, buffalo ranch dipping sauce 14

maple rhubarb glazed pork bites ginger scallion red onion jam, crispy onion rings 14 G

chicken fried oysters, apricot white balsamic agrodolce, fresh lemon 15

crispy artichoke hearts, smoked tomato aioli with lemon & arugula pecorino pesto 15

SALADS

creamy burrata, roasted strawberries, grilled cardamom sugared red onion, fresh arugula white balsamic reduction, evoo parsley oil 14 G

mixed green salad, diced manchego, dried currants, crumbled pistachio pomegranate poppy seed vinaigrette with maple 14 G

add ons: grilled chicken 11 grilled salmon 13

ENTRÉES

grilled new york sirloin, smoked tomato red pepper chimichurri roasted zucchini spears, whipped charred corn 35 G

brown sugar ginger seared scallops, pepper bacon spinach mista, scallion basil green goddess dressing, whipped sambal sweet potato 34 G

house brined statler chicken atop spring panzanella, fresh arugula persian cucumbers, mozzarella, toasted croutons, lemon basil vinaigrette 30**

grilled salmon, sundried tomato parsley cucumber insalata, garlic scapes fresh arugula, whipped celery root 32 G

house brined boneless pork chop, grilled ginger molasses pineapple purple sticky rice, crunchy pea pod carrot slaw, mango reduction 32 G

grilled caldwell farm burger or vegetarian burger, house made special sauce melted cheddar fresh greens, brioche bun and shoestring fries 18

black quinoa, piquillo peppers, marinated white beans baby spinach, hardboiled egg avocado crème, roasted sweet cumin potatoes 27 G

add on: grilled chicken 11 grilled salmon 13

^{***20%} Gratuity will be added to Parties of 6 or More ***