

June 21, 2023



Dinner Menu - Summer

Shareables

- Pane11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt
- Vegan Antipasto Platter16
Field Greens, Belvedere Farm Produce, Pickled Vegetables, Marinated Olives, Traditioinal Hummus, Heirloom Tomatoes, Asparagus, Mushrooms and Lavosh
- Cheese and Charcuterie Board18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard
- Burrata and Tomatoes15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction and Toasted Focaccia
- Spicy Tuna Tartar* 15
Raw No.1 Ahi Tuna with Asian Spices, Wonton Chips and Avocado
- Whipped Guacamole 13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips
- Fried Buffalo Cauliflower13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Salads

- Caesar12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia
- Local Salad. 12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette
- Summer Kale and Berry Salad15
Chopped Kale, Strawberries, Blackberries, Feta Cheese, Toasted Almonds, Petite Croutons and our Fennel-Honey Vinaigrette
- Fried Shrimp and Okra16
Crisp Fried Shrimp and Okra with a Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette

We are unable to offer substitutions on our menu.

*** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if you Have Certain Medical Conditions.**

Hand Crafted Pizza

- Classic14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil
- The Local16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone
- Old World Pepperoni 16
Red Sauce, Old World Pepperoni and Fresh Mozzarella
- Provolone and Pepitas16
Garlic White Sauce, Toasted Pepitas, Red Onion, Provolone, Arugula Salad
- Pizza Primavera 16
Roasted Garlic Puree, Heirloom Tomatoes, Summer Squash, Olives and Fire Roasted Garden Vegetables with Provolone and Parmesan

Desserts

- Vanilla Crème Brûlée 10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries
- Apple Pie
Warm Apple Pie with Vanilla Ice Cream
- The Everything Cookie
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with a Glass of Horchata
- Warm Chocolate Cake
Warm Chocolate Cake, Whipped Cream and Dulce de Leche
- Our Daily Handcrafted Frozen Dessert
Two Scoops

Entrees

- Tuna with Ginger & Soy* 32
Chilled Soba Noodles, Thai Basil, Bok Choy, Daikon Sprouts, Crispy Shallots, Sweet Carrot Sambol
- Seafood Alfredo33
Shrimp, Clams, and Scallop in Garlic Cream with Parmesan, Fettuccini and Herbs
- Organic Farro with Grilled Gulf Shrimp * 27
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette
- Dukkah Spiced Salmon Filet * 29
Roasted Oyster Mushrooms Ragout, Fresh Dill, Snow Peas, Fennel, Fingerling Potatoes and Lemon Scented Creme Fraiche
- Chilean Sea Bass*35
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks
- Red Quinoa with Grilled Chicken Breast 27
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette
- Duck Ramen \$32 32
Pan Roasted Duck Breast with a Flavorful Duck Broth, Noodles, Shiitakes, Bok Choy, & Ramen Accoutrements
- Spring Chicken & Dumplings 32
Roasted White and Dark Meat Chicken with Herbed Dumplings, Swiss Chard, Mushrooms, Carrots and Roasted Poultry Jus
- Niman Ranch Pork Loin* 33
Roasted & Grilled Pork Loin with a Spicy Chimichurri, Grilled Broccolini & Sweet Potato Puree
- Grilled Lamb Chop & Shoulder* 42
Braised Curried Shoulder and Grilled Lamb Chop Over Toasted Almond Basmati with Fava Beans and Yellow Curry Sauce
- Filet Mignon* 42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi
- Cowboy Steak * 62
24 oz Chargrilled Cowboy Chop with Potatoes Gratin, Grilled Asparagus, Red Wine
- Accompaniments 9
Roasted Brussels Sprouts with Shallots and Bacon
Grilled Asparagus and Grana Padano
Summer Squash Casserole
Sour Cream and Scallion Mashed Potatoes
Hand Cut French Fries
Fried Okra Spears