



Dinner

Executive Chef - Rebecca Boice // Sous Chef - Zack Corden

seasonal // organic // sustainable // local

18% gratuity added for parties of 6+ // \$20 corkage fee - 4 bottle max

small bites

house-made rosemary focaccia with parmesan

balsamic & arbequina extra virgin olive oil 6

fried green tomatoes with jalapeño oil & aioli 8

chicharrones with chile & lime 7

marinated olives 4

mixed bar nuts 4

first course

lipstick peppers & tonnato 12

pickled lipstick peppers stuffed with tonnato

marinated beets & micro greens

rabbit rilette crostini 12

with shaved fennel, pickled watermelon rind, grain mustard & onion jam

summer melons & prosciutto 15

full belly farm melons & prosciutto di san daniele

with crème fraîche, apricot liqueur, poppy seeds & mint

marvel stripe tomatoes & cucumbers 14

marvel stripe tomatoes & painted serpent cucumbers with fresh cranberry beans

almond picada & squash blossom oil

mixed green salad 10

mixed greens with kashiwase farms nectarines, feta

crispy farro & red wine vinaigrette

second course

grilled eggplant spiedini 25

eggplant skewer with early girl tomatoes, chickpea purée

charred onion-cucumber cream & basil-pine nut pesto

sole piccata 32

pan-seared oregon petrale sole with green beans, sungold tomatoes

roasted carrots & lemon-caper butter sauce

grilled flat iron steak 34

with cast-iron-roasted jimmy nardello & padrón peppers, broccoli di ciccio

sweet corn relish & chimichurri

honey-braised chicken leg & liver pâté toast 26

braised chicken leg & liver pâté toast with escarole

kashiwase farms figs, gravenstein apples, honey & fennel seed gremolata

spicy pork meatballs 28

spicy pork meatballs simmered with peperonata

summer greens, polenta & pecorino salsa

burger 16

house-ground with caramelized onions, french fries & blue cheese salad

& house-made pan de mie bun

add cheddar cheese 17

side greens

sautéed tatsoi with garlic & lemon 7