

PLATES TO SHARE

BURRATA & ROASTED TOMATOES <i>vg</i>	12	AHI TUNA*	14
basil garlic onion olive crostini		soy mayo pistachio citrus agliolio	
KUNG PAO CALAMARI	13	BRUSSELS SPROUTS AU GRATIN	12
chili-garlic sauce ginger-soy slaw sesame seed		gruyère shallot olive oil sea salt crostini bacon	
CHAR-GRILLED SHRIMP	15	MEATBALLS	14
maple mustard asparagus bacon crispy polenta		pork & veal marinara ricotta basil crostini	
CHILI CHEESE FRIES	11	FATTOUSH <i>vg</i>	10
skirt steak beer cheese chipotle chile crème fraîche pickled onion <i>add egg +1</i>		herbed hummus marinated fava bean herb salad cucumber oil-cured tomato naan charred lemon vinaigrette	

CHEESE AND MEAT BOARD

served with whole grain mustard, cornichon, grilled crostini or naan

CHOOSE THREE 15 | EACH ADDITIONAL 4 | EXTRAS 3

<u>CHEESE</u>	<u>MEAT</u>	<u>EXTRAS</u>
goat cheese fritter	prosciutto Italiano	apple butter
Point Reyes blue	soppressata	oil-cured tomatoes
burrata	candied pancetta	marinated olives
truffle-honey ricotta	peperone	honeycomb
p'tit basque	capocola	artichoke relish

SALADS

add chicken +6 | add shrimp +6 | add steak +7 | add salmon +7

MESH <i>vg & gf</i>	7
arugula mixed greens walnut quinoa golden beet goat cheese tarragon vinaigrette	
CAESAR	7
romaine red onion parmesan crouton	
WEDGE <i>gf</i>	8
baby iceberg tomato red onion cucumber candied pancetta bleu cheese peppercorn-buttermilk dressing	
APPLEWOOD CHICKEN <i>gf</i>	15
mixed greens applewood bacon bleu cheese spiced pecan dried cranberry cranberry-poppysseed dressing	
CHOPPED*	15
romaine charred fennel white cheddar salumi pepita tomato avocado apple butternut squash tortilla strips egg honey-dijon vinaigrette	
BRUSSELS SPROUTS <i>vg</i>	12
roasted squash pumpkin seed cherry golden raisin frico p'tit basque champagne vinaigrette	

SOUPS

CHILI COLORADO	6
LOBSTER BISQUE	7

SANDWICHES

served with sweet potato chips | fries or fruit + 2

BLACKENED CHICKEN	13
avocado bacon pickled onion white cheddar mayonnaise brioche bun	
WHITE CHEDDAR BACON BURGER*	12
garlic aioli lettuce tomato onion brioche bun	
STEAK TORTA*	14
marinated skirt steak sautéed onion & pepper peppadew beer cheese white bean	
B L T	12
pimento cheese heirloom tomato CRG Grow greens applewood bacon sourdough	
SHORT RIB GRILLED CHEESE	12
butterkäse cheese swiss red onion jam sourdough	

v vegan | *vg* vegetarian | *gf* gluten free

*Consuming raw or undercooked foods increases chance of foodborne illness.
Please inform us of any allergies or concerns.

SEA

SCALLOPS* <i>gf</i>	31
olive lemon pistachio cauliflower citrus salad citrus agliolio	
SNAPPER* <i>gf</i>	30
red bean shrimp risotto blackened onion lemon beurre blanc	
SHRIMP <i>gf</i>	25
maple marinade cilantro basmati rice lime fried plantain peanut yellow curry salsa verde	
ORA KING SALMON*	30
fruit compote couscous butternut squash shallot spinach parsley charred lemon	
CRAB CAKES	32
apple-jalapeño chutney roasted red pepper home fries pancetta spicy remoulade	

LAND

AMISH CHICKEN	24
potato purée prosciutto mushroom asparagus sherry cream Point Reyes blue cheese	
STEAK FRITES*	25
marinated skirt steak herb butter parmesan truffle fries garlic aioli	
LAMB LOIN*	37
butter bean cassoulet lamb sausage harissa goat cheese crumbled naan	
8 oz. FILET*	36
potato purée asparagus bordelaise herb butter crispy onion	
ROASTED PORK CHOP*	27
barbecue rub apple butter maple glazed carrot potato-sage pavé	
12 oz. NY STRIP*	34
oyster mushroom creamed spinach red pepper onion	

GARDEN

add chicken + 6 | add shrimp + 6 | add steak + 7 | add salmon + 7

MUSHROOM STRUDEL <i>vg</i>	22
asparagus wild mushroom goat cheese fritter tomato-basil vinaigrette peppadew emulsion lemon-chive oil	
CALAMARATA <i>vg</i>	19
roasted oyster mushroom peperonata pan sauce taleggio	
SPAGHETTI SQUASH <i>v & gf</i>	19
English pea cashew yellow coconut curry cilantro grilled tofu peppadew-scallion relish	
RISOTTO <i>vg & gf</i>	20
farm egg roasted Brussels sprouts dried fruit parmesan	

PROUDLY SERVING PRODUCTS FROM:

CRG Grow, Gunthorp Farms, Silverthorn Farm, Miller Chicken,
Viking Lamb, Mushroom Diva, Turchetti's Salumeria

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