

SALADS

SPRING SALAD

california delta asparagus / peas / heirloom carrots / lemon 15

BABY BLUE

kale / moody blue cheese / smoked almonds / chive blue cheese dressing 15

HEIRLOOM TOMATO

arugula / mint / pine nuts / orange oil / red onion 14

SMALL PLATES

HOUSE BREAD

truffle butter / green garlic oil 7

MARINATED OLIVES

rosemary / orange / garlic 6

BLISTERED SHISHITOS

coriander / shoyu / bonito flakes 7

DEVILED EGGS

blue crab / crispy shallots / piment d'espelette 12

AVOCADO TOAST

heirloom radishes / pickled shallots / cucumber / mint 9

SHRIMP COCKTAIL

atomic cocktail sauce / lemon 19

SEASONAL OYSTERS

mignonette / cocktail sauce / lemon 18 / 36

PIQUILLO PEPPER HUMMUS

olives / feta cheese / aleppo chili / grilled flatbread 16

BURRATA & TRUFFLE TOAST

fava gremolata / pea sprouts / lemon oil 15

REGIER FARMS PEACH FLATBREAD

smoked bacon / chives / blue cheese / smoked truffle honey 17

TUNA TARTARE

avocado / soy honey emulsion / taro chips / chili oil 21

DIVER SCALLOPS

black garlic / aji aioli / radish sprouts / chicharron 20

ENTRÉES

MARY'S FARMS FRIED CHICKEN SANDWICH

jalapeño-apple slaw / house pickles / sriracha aioli 17

OLD SCHOOL BURGER

dry aged beef / aged white cheddar / LTO / special sauce 22

MARKET FISH

seasonal preparation mp

BRASISED BEEF SHORT RIB

favas / pine nuts / spring onion / mint chimichurri 33

DIJON-GRILLED LAMB CHOPS

cippolini / roquefort butter / grilled grapes / warm arugula 44

NIMAN RANCH DUROC PORK CHOP

smoked sweet carrot purée / candied carrot
cherry mostarda / fennel 29

SIDES

CARROTS

parsnip purée 11

FARRO & PEAS 11

SCARLET QUINOA

arugula / walnuts / lemon oil 11

HAND CUT FRIES 8

Eat good food with good company.

We support local farms - all-natural meat producers - ethically and sustainably fished seafood purveyors and use organic products whenever possible