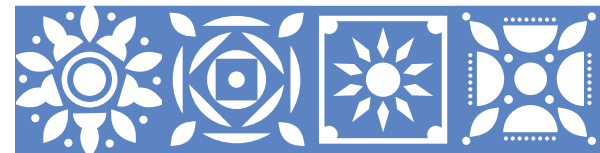




• SMALL BITES • ~ AND ~ SHAREABLES

WATERMELON AND HEIRLOOM TOMATO GAZPACHO cucumber-watermelon relish, basil oil	8
PIMIENTO CHEESE southern style with house made pickles, potato chips, crudite	12
OLIVES AND GRILLED ARTICHOKE balsamic cipollini, roasted tomato, piquillo peppers, marinated sheeps milk cheese, grilled focaccia	14
FRESH OYSTERS lemon, cocktail, champagne-citrus mignonette	3
PORK BELLY BAO BUNS asian pickle, sesame-sweet soy glaze, cilantro	12
PEACH AND BURRATA serrano ham, marconas, pickled cherries, arugula, crostini	14
YELLOWFIN TUNA POKE furikake, crispy avocado, watermelon radish, cucumber-wakami salad, spicy mayo	16
CLASSIC HUMMUS baby veg crudite, cucumber, roasted piquillos, grilled pita	11
SMOKED FISH TOSTADAS avocado mousse, gaujillo salsa, apple-jicama slaw, queso fresco, micro cilantro	15
VERLASSO SALMON TAR TAR Fuji apple, shaved fennel, meyer lemon crème fraîche, sweet potato gaufre	14



• SALADS •

SUMMER WATERMELON SALAD (GF) marinated sheeps milk cheese, heirloom veggies, pickled onion, spicy pepitas, watercress, mint salsa verde, honey lavender vinaigrette	16
BUFFALO MOZZARELLA AND HEIRLOOM TOMATO SALAD (GF) arugula, caramelized onion, roasted piquillo peppers, basil vinaigrette	17
CHICKEN SALAD (GF) mustard aioli based chicken salad, red grapes, sweet onion, almonds, blue cheese, mixed greens, poppy seed vinaigrette	15
DRUNKEN GOAT SALAD (GF) mixed lettuce, drunken goat cheese, dried cherries, pepitas, pickled carrots, balsamic vinaigrette	13
SIMPLE SALAD (GF) wild arugula, pistachios, parmigiana reggiano, balsamic vinaigrette	10
FIRECRACKER SHRIMP SALAD (GF) roasted corn, spicy shrimp, red cabbage, avocado, pickled onion, mixed greens, sesame vinaigrette	18



ADD TO ANY SALAD (GF):
POACHED SHRIMP (+9) • TUNA POKE (+9) • SALMON CAKE (+6)
ALL NATURAL CHICKEN BREAST (+6)

BRUSCHETTA

A GREAT WAY TO GET THE PARTY STARTED



HONEY POACHED PEACH foie gras mousse, spicy pepitas	14
FILET MIGNON Pt. Reyes blue cheese, truffle aioli, crispy garlic and shallot confit	13
GRILLED ARTICHOKE roasted tomato, olive tapenade, aged balsamic	10
THE MED hummus, roasted piquillo pepper, chile crisp	10
CHEVRE AND APPLE Grannysmith apple, fig spread	9
SMASHED AVOCADO fire roasted corn, guajillo salsa, queso fresco	12
BURRATA AND TOMATO roasted tomato, fresh basil, balsamic reduction	11



BRAISED PORK SHANK apple-manche-go-yukon gold potato gratin, smoked apple and cherry compote, natural jus	32
OVEN ROASTED VERLASSO SALMON Olathe sweet corn succotash, beech mushrooms, roasted corn couli	26
SPRING PEA RAVIOLI carbonara style. Guanciale, roasted tomatoes, pecorino cream, cured egg yolk	20
SWEET POTATO GNOCCHI roasted fennel, wild mushrooms, crispy prosciutto, toasted pine nuts, sage buerre noisette	22
AIRLINE CHICKEN BREAST potato croquettes, grilled artichokes, balsamic cipollini onions, roasted tomato, red wine demi glace	24

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.