



## • SMALL BITES • ~ AND ~ SHAREABLES

**WATERMELON AND HEIRLOOM TOMATO GAZPACHO** CUP 6 / BOWL 8  
cucumber-watermelon relish, basil oil

**PIMIENTO CHEESE** 12  
southern style with house made pickles, potato chips, crudite

**OLIVES AND GRILLED ARTICHOKE** 14  
balsamic cipollini, roasted tomato, piquillo peppers, marinated sheeps milk cheese, grilled focaccia

**FRESH OYSTERS** 3  
lemon, cocktail, champagne-citrus mignonette

**PORK BELLY BAO BUNS** 12  
asian pickle, sesame-sweet soy glaze, cilantro

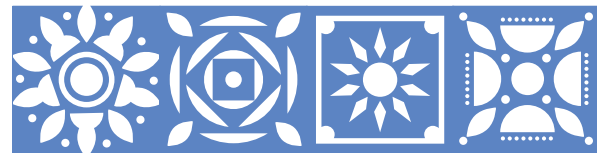
**PEACH AND BURRATA** 14  
serrano ham, marconas, pickled cherries, arugula, crostini

**YELLOWFIN TUNA POKE** 16  
furikake, avocado, watermelon radish, cucumber-wakami salad, spicy mayo

**CLASSIC HUMMUS** 11  
baby veg crudite, cucumber, roasted piquillos, grilled pita

**SMOKED FISH TOSTADAS** 15  
avocado mousse, gaujillo salsa, apple-jicama slaw, queso fresco, micro cilantro

**VERLASSO SALMON TARTARE** 14  
Fuji apple, shaved fennel, meyer lemon crème fraîche, sweet potato gaufre



## • SALADS •

**SUMMER WATERMELON SALAD (GF)** 16  
marinated sheeps milk cheese, heirloom veggies, pickled onion, spicy pepitas, watercress, mint salsa verde, honey lavender vinaigrette

**BUFFALO MOZZARELLA AND HEIRLOOM TOMATO SALAD (GF)** 17  
arugula, caramelized onion, roasted piquillo peppers, basil vinaigrette

**CHICKEN SALAD (GF)** 15  
mustard aioli based chicken salad, red grapes, sweet onion, almonds, blue cheese, mixed greens, poppy seed vinaigrette

**DRUNKEN GOAT SALAD (GF)** 13  
mixed lettuce, drunken goat cheese, dried cherries, pepitas, pickled carrots, balsamic vinaigrette

**SIMPLE SALAD (GF)** 10  
wild arugula, pistachios, parmigiana reggiano, shaved heirloom carrots, balsamic vinaigrette

**FIRECRACKER SHRIMP SALAD (GF)** 18  
roasted corn, spicy shrimp, red cabbage, avocado, pickled onion, mixed greens, sesame vinaigrette

**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** 14  
foie gras mousse, spicy pepitas

**FILET MIGNON** 13  
Pt. Reyes blue cheese, truffle aioli, crispy garlic and shallot confit

**SMASHED AVOCADO** 12  
fire roasted corn, guajillo salsa,

**BURRATA AND TOMATO** 11  
roasted tomato, fresh basil, balsamic reduction

**THE MED** 10  
hummus, roasted piquillo pepper, chile crisp

## • LARGE BITES •

**BRAISED PORK SHANK** 32  
apple-manchego-yukon gold potato gratin, smoked apple and cherry compote, natural jus

**OVEN ROASTED VERLASSO SALMON** 26  
Olathe sweet corn succotash, beech mushrooms, roasted corn coulis

**SPRING PEA RAVIOLI** 20  
carbonara style, guanciale, roasted tomatoes, pecorino cream, cured egg yolk

**SWEET POTATO GNOCCHI** 22  
roasted fennel, wild mushrooms, crispy prosciutto, toasted pine nuts, pecorino, sage buerre noisette

**AIRLINE CHICKEN BREAST** 24  
fingerling potatoes, grilled artichokes, balsamic cipollini onions, roasted tomato, red wine demi glace

### FONDUE FOR TWO

served with grilled focaccia, cornichons, and apples 40

#### ADD ON'S

**BROCCOLI** 4  
**FILET MIGNON** 6  
**ROASTED FINGERLING POTATOES** 4  
**SAUSAGE** 5



\*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.