



• 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

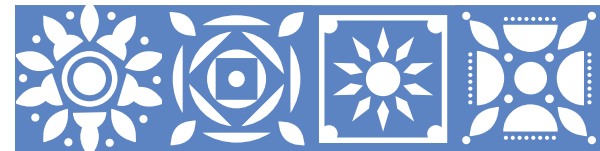
PEACH AND BURRATA 14
serrano ham, marconas, pickled cherries, arugula, crostini

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 fraiche, 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 POACHED SHRIMP (+9) • TUNA POKE (+9) SALAD (GF): 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

GRILLED ARTICHOKE 10
roasted tomato, olive tapenade, aged balsamic

THE MED 10
hummus, roasted piquillo pepper, chile crisp

CHEVRE AND APPLE 9
Grannysmith apple, fig spread

SMASHED AVOCADO 12
fire roasted corn, guajillo salsa, queso fresco

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

PANINIS & SUCH

gluten free bread (+1)

CHOOSE A SIDE:
SALAD, CHIPS, OR QUINOA SALAD
UPGRADE TO TRUFFLE CHIPS OR CUP OF SOUP +3

ITALIANO 15
proscuitto, sopressata, mozzarella, basil pesto, pickled banana peppers, roasted tomato, truffle oil

PRIME RIB DIP 15
shaved ribeye, caramelized onion, emmentaler cheese, horseradish aioli, au jus

KOREAN BBQ PULLED PORK 14
smoked pork, korean bbq sauce, kimchi slaw, asian pickle, brioche roll

DUCK CONFIT CUBANO 15
house made pickle, tavern ham, swiss, yellow mustard, telera

ROCK SHRIMP ROLL 16
New England bun, tarragon mayo, butter lettuce

FROMAGE 13
fresh mozz, pimento cheese, havarti

CALIFORNIA 14
roasted turkey, taleggio, apples, fig preserve, avocado

*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.