

Starters

- + Salt Cod Croquettes with Green Onion Remoulade 13
- + Fried Green Tomatoes with Pimento Cheese and Pickles 13
- + Crispy Brussels and Cauliflower with Caramel Popcorn, Chile Garlic and Spicy Muzquiz Peanuts 15
- + Sorghum Roasted Carrots with Goat Cheese, Salsa Verde and Pecans 13
- + Roasted Beets with Crème Fraîche, Grapefruit, Saffron Fennel and Pickled Blueberries 13

Soup & Salads

- + Toasted Cauliflower Soup with Pumpkin and Sesame Seeds 12
- + Blistered Asparagus and Shiitakes with Arugula, Scallions and Miso Mustard Dressing 16
- + Gem Lettuce Salad with Lemon and Tarragon Parmesan Vinaigrette 15
- + Red Pear and Spinach Salad with Radicchio, Pecans, White Cheddar and Sherry Viniagrette 15
- + Green Goddess Lettuce Salad with Carrots, Beets, Radish and Cucumber 14

Mains

- + Pan-Seared Salmon with Lentils and Spinach 34
- + Halibut with Green Pepper, White Beans, Castelvetrano Olives and Herbs 43
- + Crispy Smoked Quail with Pickled Corn Relish and Mashed Potatoes 29
- + Braised Lamb with Sonoran Wheat Berries, Okra and Yellow Harissa 38
- + Roasted Chicken Breast with Farmers Market Vegetable Caponata 35
- + Duck Confit with Kabocha Squash, Dates, Celery and Hazelnuts 43
- + Mushroom Risotto with Celery Root, Almonds, Dill and Pecorino 33
- + German Bread Dumplings with Bacon, Salted Yogurt and Mustard 28

From the Grill

- + Branzino with Melted Leeks, Spinach Whipped Potatoes and Red Wine Sauce 48
- + Pork Prime Rib with Pastrami Spice, Sweet Potatoes, Honey, Apples and Kale 51
- + Beef Sirloin "Santa Maria" with Duck Fat Potatoes and Tomato Parsley Chimichurri 38
- + Prime New York Strip Loin Steak with Mushrooms, Herb Butter and French Fries 62

