



SOUPS & SALADS

- CAULIFLOWER SOUP** \$18
ALLERGENS: ALLIUMS, GLUTEN, DAIRY
 Creamy cauliflower soup, house-made truffle crouton, comte cheese
- CHEF'S SEASONAL SOUP** \$18
🌱
 Ask your server about today's preparation
- SPICED CHICKEN & SHIITAKE RAMEN** \$21
ALLERGENS: ALLIUMS, GLUTEN, SOY, MUSHROOMS, EGG, CAPSICUM
 Chicken broth infused with toasted aromatics & spices, shiitake, noodles, grilled chicken, marinated soft boiled egg, bok choy, bean sprouts, jalapeños
- FRENCH ONION SOUP** \$21
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ALLERGENS: ALLIUMS, GLUTEN, DAIRY
 Crispy sourdough, gruyère & swiss cheese foam, onion compote, house-made veal & onion stock
- TRUFFLE CAESAR SALAD** \$17
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ALLERGENS: ALLIUMS, GLUTEN, DAIRY, MUSHROOMS, EGG
 Baby oak lettuce, truffle caesar dressing, sourdough croutons, parmesan cheese, white anchovies
- ROASTED BEETS GREEN SALAD** \$22
ALLERGENS: ALLIUMS, DAIRY, NUTS
 Mixed greens, roasted golden beets, whipped ricotta, honey mustard dressing, toasted almonds, fried quinoa crumble
- GREEN GODDESS SALAD** \$22
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ALLERGENS: ALLIUMS, DAIRY, NUTS
 Romaine, kale, green cabbage, cucumbers, scallions, mint, capers, green peas, parsley, green beans, pistachios, parmesan cheese, chives, avocado vinaigrette

SANDWICH, PASTAS & PIZZAS

- 100% VEGAN BURGER** \$26
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ALLERGENS: GLUTEN, ALLIUMS, SOY, COCONUT
 6 oz impossible patty, multigrain bun, vegan cheddar, tomato, lettuce, vegan aioli, pickles, fries
- BACON CHEESE BURGER** \$28
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ALLERGENS: GLUTEN, ALLIUMS, PORK, DAIRY, CAPSICUM
 8 oz dry aged grass fed angus beef, brioche bun, bacon, blue cheese, caramelized onion, smoked honey sauce, fries
Sub cheese: American or Cheddar cheese
- FRIED CHICKEN SANDWICH** \$26
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ALLERGENS: ALLIUMS, GLUTEN, CORN, SESAME, DAIRY
 Fried chicken breast, rustic sesame bun, tomato, brie & goat cheese sauce, mozzarella, arugula, dijonaise, grilled onions, fries
- CHEF'S TURKEY CLUB SANDWICH** \$28
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ALLERGENS: ALLIUMS, GLUTEN, DAIRY
 Turkey breast, challah bread, tomato, lettuce, bacon turkey deviled ham spread, ham, dijon mustard, mayonnaise, fried egg, cheddar cheese, fries
- PARMESAN & TRUFFLE CREAM BUCATINI** \$23
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ALLERGENS: ALLIUMS, GLUTEN, DAIRY, MUSHROOMS
 Bucatini, house-made parmesan & truffle creamy sauce, shiitake, truffle zest, parmesan cheese
- VEAL RAGU RIGATONI** \$26
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ALLERGENS: ALLIUMS, DAIRY, GLUTEN
 Italian rigatoni, house-made veal ragú, parmesan cheese
Choice of: Gluten-free pasta
- LOBSTER TAGLIATELLE** \$34
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ALLERGENS: ALLIUMS, DAIRY, SHELLFISH, GLUTEN, EGG
 Tagliatelle, piquillo pepper & seafood cream, lobster, langostinos, parsley, lime zest
- HOUSE PIZZA BIANCA** \$25
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ALLERGENS: ALLIUMS, DAIRY, GLUTEN, MUSHROOMS
 House-made parmesan creamy white sauce, mozzarella cheese, duxelle, blue cheese
- HOUSE PIZZA MARGHERITA** \$22
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ALLERGENS: ALLIUMS, DAIRY, GLUTEN
 House-made tomato sauce, mozzarella cheese, basil
- HOUSE PIZZA PEPPERONI** \$25
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ALLERGENS: ALLIUMS, DAIRY, GLUTEN, PORK
 House-made tomato sauce, mozzarella cheese, pepperoni

APPETIZERS

- CHARCUTERIE BOARD** \$55
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ALLERGENS: GLUTEN, ALLIUMS, DAIRY, PORK
 1 oz iberico shoulder ham "black acorns", chorizo, house-made sobrasada, cornichons, dried apricot, cured meats from acorn-fed Iberico pigs
Iberico "black acorns" shoulder by the oz. \$22/oz
- CHEESE BOARD** \$38
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ALLERGENS: ALLIUMS, GLUTEN, DAIRY, NUTS
 Selection of the day, onion jam, fig jam, grapes, smoked almonds
- SHRIMP COCKTAIL** \$27
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ALLERGENS: SHELLFISH, ALLIUMS, CITRUS
 U7 tiger shrimp, cocktail sauce, lemon wedges
- HAMACHI TIRADITO** \$28
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ALLERGENS: ALLIUMS, CITRUS, CAPSICUM, SOY, EGG
 Hamachi, yuzu & mandarin aioli, caramelized pineapple salad, sweet aji amarillo ponzu, trout roe, avocado, crispy taro root
- TEQUEÑOS** \$25
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ALLERGENS: CAPSICUM, DAIRY, GLUTEN
 White cheese wrapped in buttered dough, spicy mixed-berry jam **5 per order**
- LOBSTER SLIDERS** \$22
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ALLERGENS: ALLIUMS, DAIRY, EGG, SHELLFISH
 Brioche, lobster salad, avocado vinaigrette **2 per order**
- CHICKEN WINGS** \$20
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ALLERGENS: ALLIUMS, DAIRY, CAPSICUM, GLUTEN
Choice of: Chipotle BBQ or Honey bourbon BBQ
 Organic wings, goat cheese cream, blue cheese crumble **5 per order**
- TRUFFLE FRIES** \$15
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ALLERGENS: DAIRY, MUSHROOMS
 Fries, parmesan cheese, truffle zest
- BEET CARPACCIO** \$24
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ALLERGENS: DAIRY, ALLIUMS, CAPSICUM, NUTS
 Golden & red beets, stracciatella di burrata cheese, calabrian chili oil, fermented honey, pistachios, crispy taro root

FROM THE GRILL

- 8 OZ CHICKEN BREAST** \$18
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Choice of: Café de Paris butter or chimichurri
- 6 OZ SALMON FILLET** \$24
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Choice of: Café de Paris butter, chimichurri or meunière sauce
- 7 OZ CHILEAN SEA BASS** \$50
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Choice of: Café de Paris butter, chimichurri or meunière sauce
- WHOLE BUTTERFLIED BRANZINO** \$45
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Choice of: Café de Paris butter, chimichurri or meunière sauce
- OCTOPUS TENTACLES (2)** \$45
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Choice of: Café de Paris butter, chimichurri or meunière sauce
- U7 TIGER PRAWNS (5)** \$35
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Choice of: Café de Paris butter, chimichurri or meunière sauce
- 8 OZ FLAT IRON STEAK** \$40
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Choice of: Café de Paris butter, chimichurri or red wine jus w/ caramelized onions
- 8 OZ FILET MIGNON** \$52
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Choice of: Café de Paris butter, chimichurri or red wine jus w/ caramelized onions
- 12 OZ NEW YORK STRIP STEAK** \$60
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Choice of: Café de Paris butter, chimichurri or red wine jus w/ caramelized onions

SIDES

- FRIES \$12 | MASHED POTATOES \$15**
- BASMATI RICE \$8 | MAC & CHEESE \$14**
- HOUSE SALAD \$12 | SMALL CAESAR SALAD \$12** 🌱
- SAUTEED MUSHROOMS \$10** 🌱 | **ASPARAGUS \$14**
- ROASTED CHERRY TOMATOES \$10** 🌱 | **SEASONAL STEAMED VEGETABLES \$12** 🌱

LOCALLY SOURCED INGREDIENTS. 🌱

4% SERVICE FEE IS ADDED TO ALL CHECKS TO SUPPORT RESTAURANT OPERATIONS; THIS IS NOT A GRATUITY. FOR PARTIES OF SIX OR MORE, AN AUTOMATIC 16% GRATUITY WILL BE ADDED FOR OUR STAFF.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE UNDERLYING MEDICAL CONDITIONS