

# Quail+ CRANE

## SMALL BITES

### CHEF'S SEASONAL SOUP 8

### DEVEILED EGGS - GF|DF 12

Dijon Mustard, Green Onion, Trout Roe

### SCALLOP CRUDO - DF 14

Shallot, Citrus, Lemongrass, Shoyu

### HOUSE SMOKED WINGS - GF 14

Honey Blis Hot Sauce, Alabama White BBQ

### CHRISP PORK BELLY BAO - DF 14

Pickled Vegetables, Hoisin

### BABY GEM CAESAR - V 14

Sourdough Croutons, Shaved Parmesan, Peppercorn Dressing

### TOMATO & BURRATA - V 16

Shaved Red Onion, Grilled Corn, Sherry Vinaigrette

### CARAMELIZED ONION & GRUYERE FLATBREAD 16

Benton's Bacon, Fines Herbs

### CHARCUTERIE BOARD - DF 21

Selection of Local Meats & Cheese, House-Made Pickles, Grain Mustard, Grilled Sourdough

## MAINS

### BEYOND BURGER - VEG 18

Vegan Patty, Avocado, Wild Rocket, Tomato, Miso Veganaise

### SPROUTED GRAIN RICE BOWL - VEG|GF|DF 17

Avocado, Shaved Carrot, Radish, Fried Tofu, Marcona Almonds, English Peas, Sunflower Seeds, Tahini Vinaigrette

### SUMMER VEGETABLE RISOTTO - GF 22

AGED PARMESAN, FORAGED MUSHROOMS, ENGLISH PEAS, HEIRLOOM TOMATO

### GRASS FED STRAUSS BURGER\* 19

Benton's Bacon, Fiscalini Clothbound Cheddar, Green Leaf Lettuce, Heirloom Tomato, Shaved Red Onion, Duke's Mayonnaise

### CALIFORNIA SEA BASS & SHRIMP BURGER 19

Roasted Tomato, Shaved Fennel, Basil Aioli

### FRIED CHICKEN DINNER 25

POTATO PUREE, ROASTED BABY CORN, BUTTERMILK BISCUITS

### ROASTED SALMON\* - GF|DF 26

English Peas, Heirloom Tomato, Foraged Mushrooms, Summer Citrus

### GRILLED TENDERLOIN OF BEEF\* - GF 42

Smashed New Potatoes, Baby Carrots, Cilantro & Parsley Chimichurri

*\*\*Menus are subject to change based on availability.*

*\*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, especially if you have certain medical conditions.*

