

All Day Dining Menu

11 am to 10 pm

SOUP & SALADS

- Cioppino** 14
Andouille sausage, Manila clams, black mussels, prawns & served with grilled sourdough baguette
- Arroz Caldo** 12
ginger, chicken breast & rice porridge served with crispy chicken skin
add poached egg \$2
- Flat Iron Steak Salad** 16
with baby kale & red oak lettuce, crispy jalapeños, roasted corn, cherry tomatoes & cilantro vinaigrette
- Baby Spinach & Wild Mushroom Salad** 14
with pickled onions, fried garlic, feta & grilled asparagus

SMALL BITES

- Rosemary & Sea Salt Roasted Almonds** 6
- Roasted Garlic Hummus VVG** 7
chickpeas, assorted crisp veggies & warm pita
- Baba Ganoush VVG** 7
charred eggplant, tahini, fresh squeezed lemon juice, served with choice of tortilla chips or warm pita
- Carne Asada Fries** 16
lime marinated steak, golden coated fries, pepper jack & cheddar cheese, Pico de Gallo, sour cream and guacamole
- Belly Cheese Sliders** 16
Modelo braised pork belly, tomatillo & chipotle salsa, Oxaca cheese on sourdough
- Honey Sriracha Wings** 14
8 pieces bone in breaded chicken wings
- Crispy Mozzarella V** 12
served with house made marinara
- Artichoke Fritters** 12
citrus bacon jam
- Lamb Lolly Pops** 20
roasted fennel & pollen
- Seared Scallop** 16
brown butter & micro herbs

PIZZAS

- Classic Pepperoni** 15
marinara, mozzarella & parmesan cheese
- Pancetta & Prawn** 17
roasted garlic white sauce, crispy pancetta, herb prawns, grape tomato salad
- Margherita V** 15
marinara, roma tomato, fresh basil, pesto drizzle
- Duck Confit** 17
garlic white sauce, goat cheese, peach compote & parmesan

BURGERS & SANDWICHES

- Short Rib Burger** 17
6oz patty, smoked gouda, fried onion strings, griddled tomato, wild rocket arugula & hickory aioli
sub Beyond patty **VG**
add bacon \$4
add avocado \$3
- Chicken, Bacon and Brie melt** 17
grilled marinated chicken breast, Applewood smoked bacon, creamy Marin brie on ciabatta with roasted tomato aioli

ENTRÉES

- Honey & Soy Glazed Salmon** 32
charred bliss potatoes & baby carrots
- Skin on Chicken Piccata** 26
fresh lemon, capers, basil risotto, roasted-tomatoes & baby vegetables
- Vadouvan Double Bone Lamb Rack** 35
English peas & couscous
- Bacon Crusted Pork Chop** 32
cheddar and broccoli mashed potato, Dijon demi
- 16oz Ribeye** 45
truffle mac n' cheese, marinated portabella & broccolini
- Clara Kalbi Style Beef Ribs** 26
pan fried rice noodle & spicy pickled cucumber and onion salad
- Feta Steak V, GF** 24
herb marinated & grilled served with beyond sausage cassoulet
Sub Feta cheese with Tofu **VG**

SWEETS

- Chocolate Covered Strawberry Cheesecake** 9
fresh berries, French macaroon
- French Napoleon** 9
butterscotch & toasted hazelnut
- Duo Raspberry White Chocolate Mousse Cake** 9
- Salted Caramel Banana Foster Cake** 9
with chocolate truffle

SIDES

- Salad 7
- Caesar salad 7
- Baked Bread & Butter 4
- French fries 6
- Truffle Mac n' Cheese 9
- Grilled Chicken 7
- Grilled Shrimp 9

V- vegetarian VG-vegan GF- gluten free

***Please let your server know if you have any dietary restrictions. We'd be happy to accommodate. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs raw may increase your risk of food-borne illness
 ***Your check includes a 4% surcharge to help offset that cost of state and city minimum wage increases. The surcharge is not a tip or gratuity. 20% auto-gratuity will be added to parties of 6 or more