

Greens & Soups

Seasonal Soup 9

Chef Rovin's prepared seasonal offering

Santa Clara Chowder 12

Clams, applewood smoked bacon, Yukon potatoes, locally sourced sourdough bowl

Rustic Caesar 12

Chopped green and red romaine, bacon lardons, spiced crouton, Caesar dressing

Lola Rosa and Spinach 13 V, GF

Purple haze goat cheese, sliced almonds, strawberries, golden beets, apple cider vinaigrette

Salinas Spring Garden 14 V, GF

Mixed greens, heirloom teardrop tomatoes, seasonal fruits, sweet baby peppers, cabernet vinaigrette

Add a protein to any salad:

- 4oz chicken 6
- 4oz shrimp 8
- 4oz salmon 9
- 6oz strip steak 10



Main Feature

Pan Seared Salmon 29 GF

Baby turnips, baby carrots, potato and cauliflower silk, yellow curry and coconut crema

Blackened 16oz Ribeye 42

Yukon mashed potatoes, garlic broccolini, sherry and thyme demi

Grilled Filet Mignon 32 GF

Beef tenderloin 6oz, tri-color potato and chorizo hash, wilted spinach, cabernet butter

Morsels

South Bay Poutine 16

French fries, demi glaze, local cheese curds, pico de gallo, bacon lardons, fried egg

Seared Ahi Tuna 16 GF

Edamame puree, miso ginger vinaigrette, micro cilantro

Crispy Brussel Sprout 14 V

Jalapeno ranch dip

Burgers

Served with fries or house salad

The Evolution Burger 16

Grass-fed beef patty, candied applewood smoked bacon, havarti cheese, grilled Spanish onions, roasted garlic aioli, pretzel bun

The Gobbler 14

Turkey patty, apricot compote, tomme cheese, pickled red onions, bibb lettuce, sliced heirloom tomatoes, potato bun

The Beyond Burger 15

Meatless burger patty, sliced avocado, bibb lettuce, sliced tomatoes, local cheddar, roasted red pepper coulis, pretzel bun

Customize

- Avocado 3
- Bacon 4
- Fried Egg 3
- Pork belly 6
- Truffle fries 3
- Garlic fries 3
- Onion rings 3

Five Cheese Ravioli 21 V

Fava beans, roasted tomatoes, candy cane beets, baby kale, sherry and sorrel cream

Pan Seared Airline Chicken Breast 24 GF

Wild rice pilaf, asparagus, sunburst squash, herb oil, pan jus

Crispy Pork Belly 24 GF

Honey roasted carrots, broccolini, cipollini onions, creamy polenta, au jus

California Farm Cheese & Artichoke Warm Dip 14 V

Laura Chanel chevre, havarti, ramp, asiago toast

Local Charcuterie and Cheese 20

Point Reyes Bleu, San Marin brie, toma cheese, bresaola, hot coppa, seasonal dried fruit, honey comb, rustic breads

Pizza

Traditional Cheese 14 V

Tomato sauce, parmesan cheese and mozzarella

Margherita 16 V

Roma tomatoes, fresh mozzarella, fresh basil

Classic 16

Pepperoni, mozzarella

Evolution Pizza 18

Gilroy garlic, applewood smoked bacon, sausage, pickled jalapenos, grilled chicken, roasted tomatoes, tomato basil sauce

Cured Fungi 16

Old world salami, wild mushroom, gorgonzola cheese, fig glaze, micro watercress

Vegetarian 15 V

Basil pesto, grilled zucchini, sun dried tomatoes, sweet mini peppers, crisp baby kale, caramelized onions, black olives, artichokes, aged-balsamic drizzle

Sweet Spot

French Toast Crème Brulee 9

Egg pudding, macerated raspberries, Graham dust, chantilly creme

Peach Pastry Crème 9

Peach filling, streusel, seasonal berries, mint, sesame tuile

Chocolate Dome 9

Dome of chocolate mousse with chocolate ganache and apricot filling, chantilly quenelle, toasted almond crumbs, cherry reduction

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 foodborne illness

Vegetarian **V** Vegan **VG** Gluten Free **GF**

Your check includes a 3% surcharge to help offset the cost of state and city minimum wage increases. The surcharge is not a tip or gratuity 20% gratuity will be added to parties of 8 or more

