Starters
Avocado Fries 12  G  VG
Roasted jalapeno crema
*Anticuchos 12
Grilled beef, marinated aji sauce, marble potatoes
Fried Calamari 12
Fine herbs, lemon aioli, marinara sauce
Seasonal Farmers Market Veggies 12  V  G
Roasted beet hummus, blanched & raw vegetables
*Lomo Saltado 16
Pan seared steak, Roma tomatoes, red onion, french fries
Corn Bisque 8  VG
Avocado, crispy corn, roasted jalapeno crema
Hearty Heirloom Tomato Soup 8  VG
w/ Gruyere grilled cheese
*Seared Scallops 16
Chili rubbed, red wine tomato reduction, saba
Charcuterie 18
Locally sourced cured meats & cheeses
olives, stone ground mustard, rustic bread

Handhelds
Served with your choice of side
Beyond Burger 14  V
Brioche bun, shaved lettuce, tomato onion, house made pickles
*Classic Burger 14
Choice of beef or turkey burger, brioche bun, shaved lettuce, tomato, onion house made pickles, cheddar cheese
Add bacon 2  Add fried egg 2
Two Sisters Club 14
Slow roasted turkey, Gruyere cheese, smoked bacon, lettuce tomato, jalapeno jelly smashed avocado on seven grain bread
Add fried egg 2

Salads
Heirloom Tomato Salad 12
Homestead tomatoes, whipped ricotta cheese, olive oil hand torn basil, radish, balsamic
Merrick Salad 12
Arcadian greens, rum soaked cranberries pistachio crusted goat cheese, shaved tricolor carrots, papaya vinaigrette
Kale Salad 14  G  V
Yellow raisins, roasted squash quinoa crushed pecans, meyer lemon vinaigrette
*Seared Tuna Salad 17
Ahi tuna, frisse, endive, parsley flakes, cucumbers, avocado puree, tomatoes, herb cured egg yolk, lychee vinaigrette
Octopus Salad 16
Aji amarillo, grilled romaine, endive, orange

Staples
Quinoa Pilaf 22  G  V
Avocado puree, roasted seasonal squash, crispy corn
Roasted Half Chicken 29  G
Caramelized broccolini, linguica sausage parsnip puree, natural pan jus
*Brown Sugar Crusted Salmon 26  G
Rice pilaf, sauteed brussel sprouts rum soaked cranberries, citrus bearnaise
*Grilled Churrasco 28
Shallot butter grilled asparagus house made potato-ricotta gnocchi, salsa verde
Seafood Pasta 30
Sautéed shrimp, scallops & calamari, roasted tomato sauce, shaved manchego, house made parpadelle
*Double Cut Pork Chop 32  G
Sweet potato puree, crispy brussel sprouts maple glaze shallot pan sauce
Braised Short Rib 34  G
Gruyere polenta, arugula & fennel salad, broccolini
Pan Seared Corvina 33  G
Peruvian quinoa, brussel sprouts citrus hearts of palm salad, aji amarillo

House Made Chips, French Fries, Sweet Potato Fries, House Salad 5
Truffle Fries 7  VG  Vegetarian  G  Gluten Free  V  Vegan