



SHARE

Watermelon Gazpacho 13
cucumber, jalapeño, tomato,
sherry vinegar, feta crema, fennel blossom

Hamachi Crudo* 13
watermelon, jalapeño,
smoked maldon salt,
truffle and citrus vinaigrette

Whipped Goats Milk Feta 12
marinated tomatoes,
strawberry balsamic, crostini

Fried Squash Blossoms 12
local IPA, truffle tremor, bellwether ricotta,
romesco sauce, black garlic aioli,
shaved radish

Pan Seared Scallops* 20
beet puree, squash blossom,
shaved radish, truffle oil

Chorizo Tart* 13
caramelized onions, chorizo,
manchego, chili oil, crème fraîche,
micro cilantro

Grilled Baby Lamb Chops* 14
sweet onion-chorizo-potato hash,
smoked paprika

Creamer Potato Cakes 9
twice fried, truffle dip,
snipped chives, cracked pepper

SOMETHING GREEN

Sweet Berry Salad 13
arugula, cucumber curls,
baby heirloom tomatoes, croutons,
honey lemon basil vinaigrette

Grilled Stone Fruit Salad 13
mixed greens, herb cheese crisp,
toasted almonds, grilled stone fruit,
mint vinaigrette

Shaved Carrot and Arugula Salad 12
whipped burrata, hazelnuts,
marinated english peas,
honey white balsamic vinaigrette

WATERTABLE Wedge 12
bleu cheese crème fraîche, herb marinated
tomato, pickled red onion, candied california
walnuts, bacon lardons, house-made
green goddess dressing

CHEF'S MENU

Pan Seared Branzino* 32
grilled corn, zucchini, cherry tomatoes,
bell peppers, bacon lardons

Lamb Loin* 30
turnips, cipollini, fava beans, purple potatoes,
grape must

Grilled Pork Tenderloin* 28
white bean puree, romanesco, cherries,
spring onions, morel mushrooms, cherry demi

Charred Tiger Prawns* 29
shishito relish, sweet corn puree,
spicy honey butter

WATERTABLE Burger* 25
wagyu, crisp pork belly, tomato jam, arugula,
frisee, smoked gouda fondue

no half portions or substitutions

YOUR MENU

CREATE YOUR OWN ... PICK A METHOD, SAUCE & SIDE

Chilean Sea Bass*	4oz - 32 8oz - 46
Cedar Plank Skuna Bay Salmon*	4oz - 26 8oz - 34
House Butchered Prime NY*	8oz - 32 12oz - 46
House Butchered Filet*	6oz - 40 10oz - 60
Wagyu Tomahawk*	32oz - 145 *serves 2
Bone-in Chicken Breast*	6oz - 20 8oz - 26
8oz Rock Lobster Tail*	-MP-

STEAMED / GRILLED / SAUTÉED

*additional sauce \$1.50 ea

SCRATCH SAUCES

Bacon
Jam

White Wine
Butter Sauce

Veal Red
Wine Demi

Olive Oil &
Sea Salt

Salbitxada

SIDES

**Organic Chive
Mashed Potatoes 7**
sour cream

Summer Baby Squash 8
mixed pepper relish

**Zuckerman Farms
Field Asparagus 7**
toasted hazelnut gremolata,
crispy prosciutto

Mixed Peas 8
sugar snap peas,
snow peas, green peas,
pancetta, fresnos

**Sea Salt and Cracked
Black Pepper House Cut Fries 6**
jalapeño-buttermilk
dipping sauce

**Blistered Heirloom
Tomatoes 8**
garlic, shallot, balsamic

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A gratuity of 18% will be added to parties of 6 or more. Please let us know if you'd like this adjusted or removed.