

CHEF'S TASTE

BLACK MUSSELS AND FRIES white wine, garlic, parsley	18	CHARCUTERIE & CHEESE BOARD two cured meats, two artisanal cheeses, honeycomb	24
BLACKENED JUMBO SHRIMP creamy polenta, roasted corn, fava beans	18	BIG EYE TUNA KILAWIN cucumber, radish, espelette, cider coconut sauce	16
SPANISH OCTUPUS paprika, shaved fennel, garlic confit	15	HOUSE MADE SWEET POTATO GNOCCHI braised red cabbage, apple cider reduction	19

GARDEN

PACIFIC SALAD local greens, tomatoes, radish, cucumber balsamic dressing	12	BLACK KALE CAESAR romaine chopped, kale, parmesan, herbed croutons cilantro caesar dressing	14
CAMARILLO STRAWBERRY & BABY KALE candied walnuts, feta cheese, sherry vinaigrette	14	ROASTED BEET SALAD arugula, citrus, honey yogurt, citrus vinaigrette	14

SANDWICHES

STRAUSS FARM BURGER grass fed beef, tomato, nueske's bacon	16
CHICKEN CLUB WRAP local avocado, bacon, chipotle aioli	14

SHARE

SWEET CORN	7
CRISPY SMASHED DUTCH POTATOES	7
BRUSSELS SPROUTS	7
ROASTED CAULIFLOWER	7
TRUFFLE FRIES	9

MAIN

BUTTERMILK BRINED PORK CHOP sweet potato gnocchi, braised red cabbage apple cider reduction	28	CENTER CUT FILET MIGNON leek potato puree, haricot vert, roasted tomato aji panca demi	32
12 OZ ANGUS NEW YORK STEAK wild mushrooms, crispy dutch potatoes, ciopolini	34	FREE RANGE MARY'S CHICKEN BREAST ancient grains, broccolini, lemon zaatar jus	24
SCOTTISH SALMON black beans & rice, roasted corn, tomato relish, achiote remoulade	24	STRIPED BASS braised lentils, zucchini squash	25



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness