



## DINNER

5 PM - 8 PM

### LOCAL FRUIT PLATE 12

season's best

### WARM MARINATED OLIVES 8

citrus, thyme, cumin seeds, turmeric

### LOCAL MUSSELS 17

solvang lager, guanciale, french fries

### CALIFORNIA CHEESE BOARD 21

goat, cow, and sheep's milk cheese, house jam, baguette, mixed nuts

### LITTLE GEM LETTUCE 12

avocado green goddess, mint, pine nuts, manchego, spiced breadcrumbs

*add:*

grilled mary's chicken breast 5

seared shrimp 7

### SALMON NIÇOISE SALAD 18

seared salmon, crisp potato, cherry tomato, radish, pickled red onion, red gem, olives, harcots vet, soft boiled egg, citrus vinaigrette

### CRISPY LAMB SANDWICH 18

arugula, mustard aioli, feta cheese, french baguette

### CHICKEN WRAP 14

marinated and grilled chicken breast, kale, manchego, caramelized lemon, smoked chili aioli

### SALMON BURGER 19

labneh, stone fruit slaw, brioche bun

### RIGATONI POMODORO 21

cherry tomato pomodoro, fresh basil, burrata, california olive oil

## DESSERTS

### CHEF'S SELECTION OF CAKE 6

chocolate mousse or carrot

### RORI'S ICE CREAM SANDWICH 7

chocolate chewy milk chocolate or eat me i'm vegan (raspberry coconut)



\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

