



Bruschetta 18

*Tomato Jam / Burrata Cheese / Wild Rocket
Baby Basil / Caramelized Walnut / Lemon Oil*

Smoked Spinach Artichoke Dip 18

*Smoked Spiced Cream Cheese / Marinated Artichoke
Pablano / Hardwood Onions / Parmesan
Grilled Garlic Nann*

Sonoran BBQ Shrimp and Grits 21

*Smoked Blue Cheese / Yellow Italian Grits
Sonoran Spiced BBQ Shrimp
Baby Herbs / Red Chili Thread*

Southwest Crab Cakes 21

*Fresh Lump Crab / Meyer Lemon Aioli
Cilantro Chimichurri / Shaved Fennel / Fresh Local Citrus
Sprouted Herbs*

Soups | Salads

Marinated Grilled Chicken 7 Grilled Jumbo Shrimp 10 Wild Caught Salmon 10 Grilled Steak 12*

French Onion 11

*Caramelized Onion / Sourdough Crostini / Swiss
Provolone / Fresh Garden Herbs*

Chopped Salad 17

*Baby Greens / Local Seeded Trail Mix / Dried Cherries
Blue Cheese / Diced Apple / Cider Vinaigrette*

Organic Garden Tomato Bisque 14

*Fresh Garden Herbs / Basil Oil
Herbed Mascarpone*

Classic Caesar 17

*Fresh Baby Romaine / Oil Roasted Tomato
Spiced Focaccia Crouton
Micro Parmesan / Caesar Dressing*

Tuscan Kale 18

*Shredded Marinated Kale / Organic Quinoa
Roasted Squash / Dried Blueberry
Pickled Raisin / Granna Padano
Spiced Pumpkin Seeds*

White Bean Salad 18

*Herbed White Beans / Wild Rocket
Roasted Tomato / Spanish Onion
Parmigiano Regianno / Aged Sherry Vinaigrette*

*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Entrees

Herb Roasted Half Chicken 39

*Herb Garlic Polenta / Sautéed Kale / Charred Grape
Brown Bird Demi*

Fresh Pappardelle Pasta 35

*House Made Red Sauce / Seared Baby Onion
Whole Milk Ricotta / Lemon Zest / Fresh Herbs
Baby Basil / Parmesan*

Seared Miso Sea Bass 44

*Seared Chilean Seabass / Yukon Potato
Asparagus / Miso Glaze / Sweet Chili Sauce*

Butter Basted King Salmon 42

*Volcanic Rice / Caramelized Root Puree
Roasted Cauliflower / Roasted Fennel / Herb Pollen
Caper Butter*

Slow Braised Short Rib 42

*Garlic Mashed Potato / Roasted Turnip
Herbed Tomato / Pickled Pearl Onion
Forest Fronds / Bourbon Demi*

Seared Scallops 48

*Organic Carrot Puree / Spiced Heirloom Carrot
Shaved Root Vegetable Salad / Forrest Fronds
Smoked Lardons / Brown Butter*

Certified Angus Beef Filet 52

*White Garlic Puree / Herbed Baby Potatoes
Grilled Asparagus / Charred Shallot
Peppercorn Jus*

Char Grilled New York 49

*Carrot Nage / Roasted Winter Vegetables
Creamed Potato Puree / Peppercorn Demi
Chimichurri / Petit Herbs*

Black Garlic Roasted Pork Chop 44

*Parsnip Puree / Garlic Broccolini / Baluga Lentil
Pickled Mustard Seed / Black Garlic Jus*

Marinated Lamb Chop 46

*Creamed Garlic / Papas Bravas
Minted Tomato Jam / Lamb Jus
Seared Sweet Onion / Cilantro Chimichurri*

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