

to start...

- dungeness crab cakes** | thyme aioli, shallot, bell pepper, greens, citrus vinaigrette \$29`
cauliflower salad | fennel, greens, citrus, onion, pecorino, pine nuts, citrus vinaigrette \$21 *v, gf*
beet salad | baby spinach, beets, herbed goat cheese, pesto, pecans, banyuls vinegar \$21 *v gf*
smoked trout salad | fingerling potatoes, green beans, egg, greens, thyme aioli \$23 *gf*
burrata | pears, prosciutto, figs, honeycomb, crostini \$23 (*omit crostini for gf*)
bacon wrapped dates | goat cheese, romesco sauce \$18 (*omit romesco sauce for gf*)
vegetable galette | ricotta cheese, seasonal vegetables, thyme aioli \$23 *v*
shishito peppers | garlic, ginger, shallots, parmesan, calabrian aioli \$19 *v, gf*
soup of the day \$15
cheese plate | choice of one cheese, fruit compote, crostini \$21 *v*
charcuterie board | two cheeses, two meats, pickled vegetables, whole grain mustard, berry jam, crostini \$33

mains...

- beef bolognese** | fresh reginette, bolognese, basil, parmesan \$37
chili relleno | shrimp, butternut squash, corn, bell pepper, jack & oaxaca cheese, salsa \$41 *gf*
fish of the day | parsnip puree, fennel & sweet onion salad, blueberries, blackberries, hazelnuts \$41 *gf*
cassoulet | duck confit, pork belly, spicy boudin sausage, white beans, breadcrumbs \$49
shrimp 'n grits | grits, spicy boudin sausage, seasonal vegetables, white wine, garlic \$43 *gf*
rack of lamb | yam puree, goat cheese gremolata \$47 *gf*
steak | garlic parmesan potatoes, broccolini, mushrooms, steak sauce (*omit sauce gf*) \$63 *gf*
harvest bowl | farro, tofu, kale, zucchini, carrots, squash, beet puree, spiced pepitas \$31 *ve*

Sides...

- herb & cheese biscuits** | honey butter \$13 *v*
local bread | olea farms olive oil, balsamic \$9 *v*
marinated olives | castelvetrano, lemon & herbs \$13 *ve, gf*
marcona almonds | herbs, sea salt \$13, *ve, gf*

(gf) gluten free | (v) vegetarian | (ve) vegan 1/2024

*we respectfully request no modifications. please inform your server of any allergies.
 20% service charge added to groups of 5+, \$11.00(entree), \$6.00(salads) service charge for plate splitting.*