SALADS

CRUNCHY LETTUCES 12
vegetable crudité, little gem, bibb,
three peppercorn dressing, parmesan, sourdough crouton

FARM SPINACH & KALE 14
red dragon cheddar, local apple, shaved red onion,
spiced pecan, honey-thyme vinaigrette

BEET & POTATO TERRINE 16
avocado basil cream, sunflower seed & shoot,
farm carrot, pickled shallot, fresno chili

APPETIZERS

SPRING ONION PAKORA 16
chaat masala, ranch raita, spring kachumber

SMOKED FISH BOARD 20
housemade crème fraiche, smoked fish roe,
pickled fennel, seed cracker

OYSTERS ON THE HALF SHELL 18/36
chef's selection, traditional accoutrements

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD

ENTREES

FRIED GUNTHROP FARM CHICKEN SANDWICH 17
bread & butter pickles, coleslaw, comeback sauce, bbq taro chips

POTATO GNOCCHI 21
white bolognese, spring peas, sweet onion, pecorino romano, ajo blanco

CDK ANGUS BURGER 23
anticuchera sauce, smoked gouda, confit tomato, sweet onion jam, potato bun, french fries

LOBSTER ROLL 26
alabama white sauce, celery, pickled cabbage & green papaya, salt & vinegar chips

SALMON & SORREL 28
skuna salmon mi cuit, sorrel serrano aguachile, confit tomato, glazed cucumber

DESSERTS

CHOCOLATE QUESILLO 10
roasted white chocolate caramel, maple pecan ice cream, brown butter cookie

DREAMSICLE 10
mandarin sorbet, crème fraiche ice cream, preserved mandarinquat, angel food

CARROT CAKE 10
golden pineapple, almond praline, cream cheese frosting

COOKIE BOARD 8/14
house-made oreo, s'mores, pb&j, twix

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.