SALADS

CINDY'S HOUSE SALAD 13
shaved vegetable crudité, 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

STRAWBERRY DREAMSICLE 10
fromage blanc sorbet, roasted strawberry ice cream,
graham cracker sable, preserved local strawberries

MANGO CARAMEL MOUSSE 10
salted lime caramel, chocolate cake and crumble, tamarind, tajin

COOKIE BOARD 8/14
house-made oreo, lemon cooler, pb&j, twix

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