



SMALL PLATES

Marinated olives, rosemary, aged balsamic	5
Fresh soup of the day	10
Classic caesar with lemon parmesan croutons	10
Organic greens, local tomatoes, cucumbers, goat cheese, citrus vinaigrette	12
Roasted mushroom, kale and nugget potato salad, thyme, balsamic vinaigrette	13
Halibut croquettes, lemon and dill aioli, fried capers, pickled Japanese cucumber	14
Crispy pork shoulder confit, spicy cucumber salad	14

SHARED PLATES

Truffle scented fried cauliflower, roast garlic aioli	9
Smoked cheddar and chorizo fritters, spicy marinara	11
Crispy calamari with fried garlic, Fresno peppers and sweet chile gastrique	14
House made gnocchi, tomatoes, basil, pine nuts, fresh mozzarella	15
Seared prawns, spicy Italian sausage, braised fennel, saffron cream	15
Local tomato, bocconcini and sourdough crouton salad, pine nuts, basil	15
Seared scallops, charred onion puree, cured pork belly, fermented potato chips	17
Fresh mussels in: ~ lemongrass, coconut, basil	17
~ spicy chipotle cream	17
Charcuterie plate w/duck sausage, meats, olives & cheese	19

ENTREES

Classic ratatouille, new potatoes, fresh herbs	18
Penne with chicken in fresh basil pesto	19
Smoked pork shoulder, aged cheddar grits, crispy onions, local wilted greens	25
Scallop wrapped ahi tuna, kale gomaе, sesame and chile aioli	26
Local duck trio: breast, croquette, farmer sausage and potato hash	28
Lamb osso bucco, tomato and saffron scented risotto	28
Seared wild salmon, house made gnocchi, wilted local greens, tomato compote	28
AAA Beef tenderloin, parmesan cream, potato pavé, caramelized onion	~ 6oz 33
	~ 8oz 39
Seared rack of lamb, confit lamb shoulder, mint and chile emulsion	~ 2 chop 31
	~ 4 chop 39

Chef's 5 course tasting menu (requires entire table to participate)

50/Person