

SHARED PLATES

- ROASTED CAULIFLOWER · garlic, hot peppers, sherry vinegar, sunflower seeds 15
- MUSHROOM TOAST · sautéed mushrooms, local goat cheese, arugula pesto, challah toast 16
- CASTROVILLE ASPARAGUS · dungeness crab, lemon crème fraiche, arugula, citrus herb dressing 18
- CALIFORNIA BURRATA · pea salad, watercress, spicy almonds, lemon oil 17
- AVOCADO HUMMUS · fried chickpeas, pistachio salsa verde, grilled flatbread 14

SALADS & SOUP

- LOCAL ORGANIC GREENS · lettuces and vegetables from our local farms with white wine vinaigrette 14
- ICEBERG WEDGE SALAD · local tomatoes, crumbled smoked bacon, avocado, blue cheese 15
- LITTLE GEM SALAD · radishes, fennel, chopped egg, parmesan, green goddess dressing 15
- FIRE ROASTED TOMATO BISQUE · challah croutons, basil oil 12

OCEAN

- SEARED RARE ALBACORE TUNA · kale, fingerling potato confit, olives, tomato essence, fennel salad 39
- SKUNA BAY SALMON · asparagus, new potatoes, pickled cucumber relish, dill sauce 36
- SEARED DIVER SCALLOPS · spring greens, snap peas, watermelon radish, almond vinaigrette 40
- SPAGHETTI FRA DIAVOLO · dungeness crab, chili, basil, spinach, blistered cherry tomato 34

RANCH

- ROTISSERIE OVEN CHICKEN · cauliflower, green beans, fingerling potatoes, arugula, lemon, chicken jus 34
- ANGUS BEEF FILET MIGNON · carrots, baby leeks, whipped potatoes, red wine sauce 43
- GRILLED LAMB CHOPS · broad beans, charred onion, dried fruit couscous, red pepper romesco 44
- BRAISED SHORT RIB · creamy parmesan polenta, wilted spinach, fried shallots, tomato sugo 39

GARDEN & GRAIN

- VEGAN ENCHILADAS · sweet potato, black beans, spinach, vegan mole, lime cashew crema 27
- SPRING SQUASH TART · goat cheese, tomato pesto, baby kale, fennel, roasted garlic vinaigrette 25
- THREE CHEESE TORTELLINI · kale, asparagus, garlic butter, toasted bread crumbs, parmesan 32

SIDES

- SPRING PEAS 12
- SAUTEED MARKET VEGETABLES 12
- CREAMY PARMESAN POLENTA 12
- BUTTER WHIPPED POTATOES 12

While our entire menu is inspired by the whims of the season, we are pleased to note the first item listed in each category is prepared gluten and dairy free by our culinary team. - Chef de Cuisine, Jayson Holzworth