

# provision

## share

- Bread** *VG* 5  
blue dog bakery baguette • cereal bread • German pretzel • house bread • dipping oil
- Prosciutto** 13  
char-grilled candied apple • pleasant ridge reserve • crostini • gastrique • pickled mustard seed
- Carpaccio** 16  
crispy artichoke petals • soft poached egg • caper berry • arugula • lemon vinaigrette
- Fat Baby Oysters\*** *GF* 18  
horseradish mignonette • lemon
- King Crab Toast** 36  
jalapeño • Thai-chile beurre blanc
- Charred Shrimp\*** *GF* 20  
avocado • curry emulsion • kimchi apple
- Tuna Tartare\*** 22  
spicy sauce • fried rice cake • scallion
- Lobster Dumpling** 18  
kabayaki • sesame vinaigrette • fried shallot

*GF GLUTEN FREE*  
*VG VEGETARIAN | V VEGAN*

\*consuming raw or undercooked foods may increase risk of foodborne illness please inform us of allergy concerns

## graze

- Caesar** 10  
crouton • parmigiano-reggiano
- Wedge** *GF* 10  
baby iceberg • bacon • smoked point Reyes blue cheese • tomato confit • candied onion • bleu cheese dressing
- Grow** *VG* 10  
candied yam • charred onion • sunflower seed • pleasant ridge reserve • sweet drop • fried shallot • dijon-sherry sunflower dressing
- Beet** *VG* 11  
camembert triple cream • spiced walnut • pickled pear • fennel • honey-garlic vinaigrette
- Smoked Oyster Chowder** 10  
Yukon gold potato • bacon

## main farm

- Hake\*** *GF* king crab • country ham & apple risotto • kimchi beurre blanc 41
- Snapper\*** *GF* Brussels sprouts • caramelized onion • pomegranate • dijon-maple glaze • hazelnut 37
- Scallop\*** *GF* gnocchi • spinach • Thai chile beurre blanc • cauliflower • golden raisin 35
- Salmon\*** *GF* plantain curry • cucumber + pickled onion • harissa raita • lentil 29
- Bone-In Short Rib** *GF* smoked bleu cheese • grits • rapini • candied bacon • pickled mustard seed 39
- Chicken** preserved lemon fregula • garlic-honey glaze • seasonal vegetable • sunflower 26
- Tortelloni** *VG* butternut squash • fig jam • goat cheese fondue • pine nut • kale 22
- The Burger\*** pimento cheese • English muffin • bacon • lettuce • onion • tomato jam • tater tottler 23
- Tofu** *V GF* spaghetti squash • yellow curry • roasted seasonal vegetable • Marcona almond 21

NY Strip*		Chop*		Filet*		Ribeye*	
12 oz. fischer	39	14 oz. pork chop	32	7 oz. angus	38	16 oz. dry-aged	47
12 oz. dry-aged angus	47	14 oz. veal chop	42	10 oz. dewig bros.	46	16 oz. bone-in	52

Farm options served with Robuchon potato + garnish | *GF*

## side

- à la carte** 9
- seasonal gnocchi *VG*
- country ham asparagus *GF*
- cumin-honey seasonal vegetable *GF VG*
- fire-roasted tomato + mushroom *GF VG*
- potato-bacon terrine *GF*
- loaded tater tottler
- dijon-maple Brussels *GF VG*
- cauliflower creamed spinach *GF VG*

## chef's tasting menu

*\$89 per person | \$150 with wine pairing*

<p><b>1st - Broiled Oysters*</b> escargot butter • brioche Schramsberg Blanc de Blanc, North Coast, CA 2014</p>	<p><b>3rd - King Crab Toast</b> jalapeño • Thai-chile beurre blanc Louis Latour Puligny-Montrachet "Sous le Puits", Burgundy FR 2015</p>	<p><b>5th - Jack's Creek Wagyu*</b> Australian A9 • Robuchon potato + garnish Gabriel Meffre Chateauneuf-du-Pape, Rhône Valley, FR 2011</p>
<p><b>2nd - Roasted Brussels Sprouts</b> camembert • pomegranate • hazelnut Solena Chardonnay, Willamette Valley, OR 2015</p>	<p><b>4th - Rack of Lamb</b> candied onion • demi glacé • charred carrot • cumin honey E. Guigal Gigondas, Rhône Valley, FR 2014</p>	<p><b>6th - Triple Chocolate Tart</b> potato chip crust • butterscotch • lemon ice cream Donnafugata Ben Ryè, Passito di Pantelleria, Marsala, IT 2015</p>

blue dog bakery & café | dewig brothers | fischer farms | gunthorp farms  
nicole-taylor's pasta and market | shamrock farm | strauss veal | CRG grow