

provision

share

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| Bread <i>VG</i> | 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* <i>GF</i> | 18 |
| horseradish mignonette • lemon | |
| King Crab Toast | 36 |
| jalapeño • Thai-chile beurre blanc | |
| Charred Shrimp* <i>GF</i> | 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

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

main

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|------------------------------------|----------------------------------------------------------------------------------------|----|
| Hake* | king crab • country ham & apple risotto • kimchi beurre blanc | 41 |
| Snapper* | Brussels sprouts • caramelized onion • pomegranate • dijon-maple glaze • hazelnut | 37 |
| Scallop* | gnocchi • spinach • Thai chile beurre blanc • cauliflower • golden raisin | 35 |
| Salmon* <i>GF</i> | plantain curry • cucumber + pickled onion • harissa raita • lentil | 29 |
| Bone-In Short Rib <i>GF</i> | smoked bleu cheese • grits • rapini • candied bacon • pickled mustard seed | 39 |
| Chicken | preserved lemon fregula • garlic-honey glaze • seasonal vegetable • sunflower | 26 |
| Tortelloni <i>VG</i> | 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 <i>V GF</i> | spaghetti squash • yellow curry • roasted seasonal vegetable • Marcona almond | 21 |

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|--------------------------|---------------------|-----------------------|--------------------|
| 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 | 10 oz. lamb rack 42 | 10 oz. dewig bros. 46 | 16 oz. bone-in 52 |

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

chef's tasting menu

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

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| 1st - Broiled Oysters* escargot butter • country ham Schramsberg Blanc de Blanc, North Coast, CA 2014 | 3rd - King Crab Toast jalapeño • Thai-chile beurre blanc Louis Latour Puligny-Montrachet "Sous le Puits", Burgundy FR 2015 | 5th - Japanese A5 Wagyu* kabayaki • Robuchon potato Oddero Barolo, Piedmont, IT 2013 |
| 2nd - Roasted Brussels Sprouts camembert • pomegranate • hazelnut Solena Chardonnay, Willamette Valley, OR 2015 | 4th - Rack of Lamb* candied onion • demi glacé • charred carrot • cumin honey E. Guigal Gigondas, Rhone Valley, FR 2015 | 6th - Triple Chocolate Tart potato chip crust • butterscotch • lemon ice cream Donnafugata Ben Ryè, Passito di Pantelleria, Marsala, IT 2015 |

side

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

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