

APPETIZERS

Street Corn Tacos G/N/V	15
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA, HOT SAUCE AIOLI	
Local Green Salad G/V	12
TOASTED ALMONDS, MANCHEGO, APRICOTS, SHERRY VINAIGRETTE	
Beet Salad G/V	13
WHIPPED FETA, PISTACHIO CRUMBLE, ARUGULA PESTO, EVOO	
Jonah Crab Salad* N	15
AVOCADO, TOASTED SPELT BREAD, HERB OIL	
Maplebrook Burrata* G/V/N	15
HEIRLOOM CHERRY TOMATOES, SHAVED SUMMER TRUFFLE, BASIL, OLIVE OIL	

ENTREES

Fish of the Day*	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Petite Beef Tenderloin* G/N	36
CRISPY FINGERLINGS, CHANTERELLES, SUMMER BEANS, CABERNET REDUCTION	
Roast Chicken* G/N	25
BASIL-POTATO PUREE, SANTA ROSA PLUM, ROASTED CARROTS	
Hand Made Pappardelle N/V	25
SWEET CORN, CHERRY TOMATO, BASIL, CHANTERELLES	
ADD SHAVED SUMMER TRUFFLE +6	
ADD 3 SHRIMP + 5	
Grilled Rainbow Trout* D/N	26
SALAD OF FREEKEH, SWEET CORN, BLUEBERRIES, RADISH, SHERRY GASTRIQUE	
Lobster Salad BLT* N	29
TOASTED HOUSE MADE ROLL, HAND-CUT FRIES OR PETITE GREEN SALAD	

DESSERTS

Milk Chocolate Raspberry Panna Cotta G/N	10
BASIL CREAM	
Coconut Key Lime Tart V/N	10
GUAVA SORBET, RHUBARB COMPOTE	

Blueberry Blackberry Cobbler V/N	10
LEMON VERBENA ICE CREAM	

Basket of Popovers V/N
HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Roasted Carrot Quesadilla
N/V
CHEDDAR, HARISSA
CILANTRO WHIPPED YOGURT
11

**Grilled Sweet Potato
Baba Ghanoush**
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

Chilled Cucumber Soup
G/N/V
BASIL, DILL, GREEK YOGURT

Petite Greens N/D/V
VINAIGRETTE
7

**Dietary restrictions key: V– vegetarian, G– gluten free, D– dairy free, N– nut free. Before placing your order please inform your server if anyone in your party has a food allergy.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. Printed 7.26.18