

## APPETIZERS

<b>Snap Pea Tacos</b> G/N/V	15
WHIPPED AVOCADO, SALVADORAN CURTIDO, COTIJA, HOT SAUCE AIOLI	
<b>Warm Hazelnut Crusted Goat Cheese</b> G/V	13
LOCAL GREENS, PINK MUSCAT GRAPES, SHERRY VINAIGRETTE	
<b>Braised Beets</b> D/G/N/V	10
TAHINI-GARLIC-LEMON DRESSING, BUCKWHEAT MICROGREENS, TOASTED SESAME	
<b>Lox and Avocado Toast*</b> N	15
PICKLED ONION, CRISPY CAPERS, MEYER LEMON	
<b>Asparagus and Baby Watercress Salad</b> D/G/V	13
PEAS, MINT, TOASTED PISTACHIO, CABERNET SHALLOT VINAIGRETTE	

## ENTREES

<b>Fish of the Day*</b>	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
<b>Grilled Arctic Char*</b> D/N	24
SALAD OF RADISH, CARROT, PEA GREENS, SCALLION, SESAME, GINGER-SOY BROTH	
<b>Delmonico Steak Frites*</b> G/N	39
HAND-CUT FRIES, TRUFFLE AIOLI, CREAMED SPINACH, RED WINE JUS	
<b>Herb Roasted Chicken*</b> D/G/N	25
SPRING DUG CARROT PUREE, OLIVE OIL GRILLED ASPARAGUS, CHARRED LEMON	
<b>Braised Forest Mushroom Tagliatelle*</b> N/V	25
ENGLISH PEAS, CIPPOLINI, PARMESAN, MUSHROOM JUS	
<b>Sirloin Steak Burger*</b> N	21
HOUSE CHOPPED AGED SIRLOIN, MELTED 1 YEAR AGED CHEDDAR, GRILLED ONIONS HOUSE-MADE THYME MILK ROLL, HAND-CUT FRIES	

## DESSERTS

<b>Sticky Toffee Pudding</b> V/N	10
PIMMS ICE CREAM, TOFFEE SAUCE	
<b>Apricot Rhubarb Tart</b> V	10
APRICOT ICE CREAM, ALMOND CLUSTERS	

<b>Caramel Brownie Cake</b> V	10
CHOCOLATE GRANOLA, WALNUTS, CANDIED GINGER, PEPITAS BROWN SUGAR CRÈME FRAICHE	

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

### VEGETARIAN SMALL PLATES

**Blistered Snap Peas**  
N/V/G/D  
TOGARASHI, SESAME, SCALLIONS  
10

**Spring Toast**  
V

STRACCIATELLA, PEA PESTO  
CRISPY MAITAKES, CHIVES  
13

**Carrot Hummus**  
D/G/V

CRUDITÉS, OLIVE OIL, DUKKAH  
10

**Spring Onion Soup**

G/V/N  
CHIVES  
8