



## Dinner

Executive Chef - Rico Rivera // Sous Chef - Zack Corden

seasonal // organic // sustainable // local

18% gratuity added for parties of 6+ // \$20 corkage fee - 4 bottle max

### small bites

bread with butter 3

Padrón peppers with Maldon salt & aioli 7

chicharrones with chile & lime 7

marinated olives 4

mixed bar nuts 4

### first course

**half-dozen Hammersley oysters 19**

sparkling mignonette & Orchid watermelon granita

**Early Girl tomato soup 10**

garlic croutons, grana, basil & olio nuovo

**house-made charcuterie 19**

country pâté, rabbit rillettes, coppa di testa & rabbit liver mousse  
with caper berries, grain mustard, onion jam & toast

**house-made burrata 15**

heirloom tomatoes, pluots, pistachio butter, aged balsamic & basil

**summer melons, fig & prosciutto 13**

Full Belly Farm melons, Black Mission figs, prosciutto di San Daniele  
torpedo onion, almonds, mint, crème fraîche & honey

**fried green tomatoes 12**

roasted corn, green beans, cucumber, cherry tomato, basil  
frisée & fried caper remoulade

**buttermilk fried rabbit 14**

chickpeas, cucumber, gypsy peppers, torpedo onions, olives  
oregano, romaine & harissa

**mixed greens 10**

Happy Boy Farm mixed greens with Kashiwase Farms nectarines  
toasted walnuts & red wine vinaigrette

**classic shrimp cocktail 13**

### second course

**flat iron steak 34**

grilled 10oz. flat iron with cast-iron-roasted Padrón peppers, grilled local corn  
charred Mini Charm tomatoes, grilled lemon & anchovy butter

**grilled rabbit panzanella 30**

BBQ-glazed rabbit, garlic croutons, heirloom tomatoes  
Painted Serpent cucumbers, Castelvetrano olives & little gems

**smoked pork chop 28**

applewood-smoked pork chop, fresh cranberry beans, romano beans  
baby carrots, heirloom tomato vinaigrette & aioli

**Channel Island white sea bass 30**

pan-roasted sea bass with butter-braised fingerling potatoes, roasted fennel  
oyster mushrooms, snap peas, spinach & fennel vinaigrette

**ratatouille 26**

sweet corn Anson Mills polenta with eggplant, summer squash, gypsy peppers  
torpedo onions, Early Girl tomatoes, mascarpone cheese & basil

**roasted chicken breast 27**

slow-roasted chicken breast with roasted Yukon Gold potatoes  
broccoli di ciccio, grilled baby bok choy, radish & white wine reduction

**burger 16**

house-ground with caramelized onions, french fries & blue cheese salad  
& house-made pan de mie bun  
add cheddar cheese 17

### sides

mashed potatoes & butter 7

sautéed baby spinach with garlic & lemon 7

marinated beets with horseradish crème fraîche 5