

—| CHEESE AND CHARCUTERIE |—

Cheese Assortment:

Three cheeses, seasonal accompaniments 24

Charcuterie Assortment:

Prosciutto di Parma, assorted salumi,  
cornichons, whole grain mustard, crackers 28

Country-style pâté, pickled vegetables, olive oil crackers 14

—| START |—

Fried cauliflower, bagna cauda, calabrian chile 11

Market lettuces, raita, avocado, persian cucumber, radish, mint, dill 13

Stone fruit, coconut milk yogurt, amaranth, spiced cashews, pistou 15

Burrata, melon, figs, prosciutto, watercress 15

Fried squash blossoms, brown butter ricotta, green romesco 14

Corn-zucchini pancakes, dungeness crab, crème fraîche 16

Summer succotash, crispy pancetta, cilantro 14

Hamachi, gazpacho, cucumber, jalapeño, cherry tomatoes 16

Heirloom and cherry tomatoes, ricotta,  
purslane, basil, parmesan breadcrumbs 14

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—| PASTA |—

Cavatelli, pork sausage, coal roasted fennel and leeks, swiss chard 24

Spaghetti, lobster, lobster bisque, nori breadcrumbs 26

Torchio, basil pesto, cherry tomatoes, parmesan 22

—| ENTREÉ |—

Santa Barbara mussels, clams, pork belly, green garlic, bok choy 28

Market fish, summer squash-tomato gratin, green olive tapenade 32

Seared scallops, coconut rice, green papaya salad, peanuts 37

Grilled chicken, rajas, corn, cherry tomatoes, green harissa 26

Brined pork tenderloin, cherries agrodolce, almonds,  
white corn grits, chicories 29

Spiced lamb ribs, beluga lentils, roasted eggplant, tzatziki, herb salad 32

Braised beef cheeks, cornbread pudding, swiss chard,  
brown butter blistered cherry tomatoes 36

Grilled hanger steak, garlic-roasted fingerlings, shallot butter 42

**all produce, primarily organic, is sourced from local farms**