

—| 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

Shaved summer squash, sweet corn, sunflower sprouts,
green beans, pecorino, pistou 14

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

Squid ink casarecce, amaranth, calamari,
calabrian chile, arugula pistou 24

—| ENTREEÉ |—

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, grilled peaches, 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
20% service charge added to parties of 7 or more**

SOMERSET

CHAMPAGNE & SPARKLING

Cremant de Bourgogne Rosé, Parigot & Richard, NV 17/68

Champagne Extra Brut Blanc de Blanc, *Grand Cru*,
Jean Milan, NV, Oger 24/96

WHITE

Muscadet, La Morandière, 2016, Loire Valley 12/48

Riesling, *Vibrations*, Vign. du Reveur, Deiss, 2013, Alsace 14/56

Riesling Kabinett, *Wolfer Goldgrube*,
Vollenweider, 2016 Mosel 15/60

Grüner Veltliner, *Hefeabzug*, Nikolaihof, 2015, Wachau 15/60

Sauv. Blanc, Grassini Family, 2016, Santa Ynez Valley 14/56

Chardonnay, Bourgogne Blanc, Camille Giroud, 2014 19/76

Chardonnay, Presqu'île, 2014, Santa Maria Valley 16/64

ROSÉ

Pinot Noir Rosé, Presqu'île, 2016, Santa Maria Valley 13/52

RED

Pinot Noir, Goodland, 2013, Santa Rita Hills 16/64

Gamay, Morgon, Corcelette, Marrans, 2015, Beaujolais 14/60

Tempranillo, Rioja, Prana, 2013 Rioja Baja 13/52

Syrah, Vallin, 2014, Santa Barbara County 14/56

Grenache/Syrah, Goodland, 2014, Santa Ynez Valley 14/56

Syrah, *Griffins Lair*, Pax, 2011, Sonoma Coast 20/80

Cabernet Sauvignon, Dom. Magdalena, 2014,
Red Mountain, Columbia Valley, WA 20/80

SOMERSET

FROM THE TIN

Somerset Collins 13

Vodka, Texas Grapfruit, Clarified Rhubarb, Tarragon Air

Hibiscus Sour 14

Gin, Pisco, Lemon, Hibiscus Honey, Egg Whites, Malic Acid

Naked and Famous 13

Mezcal, Aperol, Yellow Chartreuse, Lime Juice

Ortega's Revenge 14

Tequila Blanco, Smoked Citrus, Arugula, Falernum,
Thai Chile, Wild Elderflower

Nutty Professor 15

Rye Whiskey, Nocino, China-China, Cinnamon,
Lemon, Coconut-Amaretto Foam, Black Lemon Bitters

Yin & Yuice 14

Cutler's Artisanal Gin, Watermelon, Yuzu,
Cilantro Oil, Acid Phosphate, Yuzu Bitters

FROM THE MIXING GLASS

Poet's Dream 13

Gin, Dry Vermouth, Benedictine, Orange Bitters

The San Ysidro 14

Bonded Bourbon, Byrrh, Sibona Amaro, Expressed Orange

In the Pines 14

Mezcal, Pine, Cardamaro, Cocchi Torino

Port and Starboard 14

Demerara Rum, White Rum, Port Reduction, Banana Butter, Thyme

The Duck Hunter's Old Fashioned 15

Duck Fat-Washed Bourbon, Thyme, Gomme Syrup, Bitters

Death and Taxes 14

Blended Scotch, Gin, Sweet Vermouth, Benedictine, Orange Bitters