

FOR THE TABLE

SCALLION HUSHPUPPIES 8

Mt. Beasor Farms sugar cane syrup butter

MAMA'S MEATBALLS 12

grass fed beef and pasture raised pork, parmesan grits, marinara, micro basil, grilled rosemary ciabatta

DI STEFANO'S BURRATA TOAST 12

brioche, country ham, fig, arugula, shallot, sherry vinaigrette

FISH OF THE DAY CEVICHE AQ

orange leche de tigre, crudite, salbutes

CHEF'S SELECTION CRUDITE 8

grilled lemon hummus, olive tapenade

BLISTERED PADRON PEPPERS 8

grilled lemon, white truffle aioli

CHEESE ~~AND~~ MEAT BOARD 18

Chef's selection of artisan cheeses and charcuterie, candied pecans, pepper jelly, fruit, pickled veggies, accompaniments

STARTERS

BUTTERNUT SQUASH SOUP 9

brown butter snow, vadovian crème fraiche, blistered grapes

PICKLED GARNET AND GOLD BEETS 8

smoked crème fraiche, caraway, arugula, radish

FARMER'S MARKET SALAD 8

lacinato kale, fresh veggies, house-made granola, goat cheese, cranberry sugar cane syrup vinaigrette

CHOPPED GARDEN SALAD 9

mixed lettuces, grilled chicken, red onion, candied pecans, fennel, ewenique cheese, honey vinaigrette

ENTREES

CATCH OF THE DAY AQ

blackened fish, brown butter mashed potatoes, wilted garlic spinach, roasted tomato buerre blanc

Suggested Pairing: Chardonnay, Mer Soleil, Santa Barbara 12

ROASTED AIRLINE CHICKEN BREAST 25

lemon herb couscous, grilled broccolini, fennel, tomato, castelvetrano olives

Suggested Pairing: Pinot Noir, Alma Rose, Santa Rita Hills 14

ROASTED SQUASH RISOTTO 22

mixed mushroom escabeche, stracciatella cheese, crispy sage, brussels sprouts

Suggested Pairing: Bordeaux Blend, Pessimist, Paso Robles 12

GRILLED MARINATED WAGYU SIRLOIN 29

Mishima Reserve American Wagyu, celery root puree, braised carrot and pearl onions, red wine jus

Suggested Pairing: Cabernet Sauvignon, Montagna Tre Vigneti, Napa 18

GRILLED BONE IN PORK CHOP 27

corona beans, bacon lardons, mustards greens, turnip-arugula salad

Suggested Pairing: Tempranillo, Murrietta, Logrono 13

GRASS FED BEEF BURGER 16

Marin Sun Farms beef, brown butter caramelized onions, butter lettuce, vine ripened tomato, white truffle aioli, served on brioche bun

Suggested Pairing: Descubites Mirror Pond Pale Ale 6

WEEKDAY SPECIALS

*\$24 per person / \$60 per family **

SUNDAY

SMOKED BRISKET

mac and cheese, broccolini

MONDAY

LEMON HERB PORK ROAST

roasted fingerlings, seasonal vegetables

TUESDAY

BBQ CHICKEN

potato salad, grilled asparagus

WEDNESDAY

FISH ~~AND~~ GRITS

buttered romano beans

quantities limited each day.

**family is 2 adults + 2 kids under 12.
served to table family style.*

Vegan and Vegetarian dishes are available upon request. Please ask your server.



Bread service upon request. 20% gratuity for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.