

wines by the glass

SPARKLING

CHANDON BRUT, CALIFORNIA NV	14	47
NICOLAS FEUILLATTE BRUT, NV	22	83
MUMM NAPA BRUT ROSÉ, NAPA VALLEY NV	17	66

WHITE

DUNHAM CELLARS RIESLING, WASHINGTON	15	60
GAMBLE FAMILY VINEYARDS SAUVIGNON BLANC, NAPA VALLEY	15	60
LIVIO FELLUGA PINOT GRIGIO “ESPERTO,” FRIULI	14	54
LIEU DIT CHENIN BLANC, SANTA YNEZ 2013	18	69
FAILLA CHARDONNAY, SONOMA COAST 2013	17	64
MATTHIASSEN CHARDONNAY LINDA VISTA VINEYARD, NAPA VALLEY 2013	21	82

ROSÉ

RED CAR “ROSÉ OF PINOT NOIR,” SONOMA COAST 2013	14	55
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RED

MACMURRAY RANCH PINOT NOIR, SONOMA COAST	15	59
WIND GAP PINOT NOIR, SONOMA COAST	24	94
NAPA CELLARS MERLOT, NAPA VALLEY	16	63
AMAVI CABERNET SAUVIGNON, COLUMBIA VALLEY	17	65
LOUIS MARTINI CABERNET SAUVIGNON, NAPA VALLEY	22	85
ANTINORI CHIANTI CLASSICO RISERVA, TUSCANY	20	80

social plates

GARDEN

ROASTED BABY BEETS *County Line Harvest, CA* beet top pesto, spiced yogurt, pickled asian pear 12

GRILLED CAULIFLOWER *Lifes a Choke, CA* anchovy bread crumbs, grilled persimmon 11

HARVEST FARMER'S SALAD *Herb's by Diane, NV* apple, smoked sunchoke and carrots, herbs and sprouts, goat cheese vinaigrette 13

CHARRED BRUSSELS SPROUTS *Rutiz Farm, CA* bliss maple syrup, mustard seeds, bourbon soy 12

OCEAN

*SHELLFISH TOWER gulf shrimp, oysters, clams, lobster, king crab, snow crab 50 per person

*OYSTERS ON THE HALF SHELL raw, bbq or fried / daily varieties 18 half dozen

*FISH OF THE DAY raw preparation, green tea ponzu, crispy jalapeño, pink ginger 16

GRILLED SQUID *Monterey, CA* slow-cooked beans, charred greens, merguez 14

MANILA CLAM CHOWDER *Puget Sound, WA* Weiser farms potato, crab cake 15

RANCH

BRAISED AND GRILLED PORK CHEEK *Becker Lane, IA* roasted apple puree, apple kimchi, brussels sprouts 14

DUCK CONFIT BUNS *Grimaud Farms, CA* brioche bun, foie gras, red onion jam 12

12-HOUR SMOKED BEEF BRISKET *Painted Hills, OR* rye bread, sauerkraut, gruyère 12

*SCOTCH EGG soft fried farm egg, spicy sausage, romesco 10

BOARDS

PIG'S HEAD TARTINE *Becker Lane Organic, IA* country bread, pig head terrine, truffle aioli 12

HAM & GOAT CHEESE FLATBREAD *Drake's Farm, CA* Bruce's arugula, Broadbent ham 12

CHARCUTERIE foie gras torchon, housemade pâté de campagne, head cheese, rillettes, Broadbent country ham 24

"SENSI NAAN BREAD" 7

plain yogurt, raita

beet top pistu *Prime Color Growers, NV*

roasted tomato pesto

large plates

All our beef is 100% grass fed, finished & naturally raised from Painted Hills Natural Beef, Oregon, and is served with béarnaise and red wine sauce.

GRILLED

*FILET MIGNON 8oz 52

*BONE-IN RIBEYE 18oz, dry aged 54

*HANGER STEAK 6oz, caramelized shallots, herb butter 36

All our fish is sustainable and wild caught from fishermen across the country shipped directly from their docks to our kitchen.

STONE OVEN

FISH OF THE DAY daily selection from sea to table 42

FISHERMAN'S STEW assorted fish and shellfish, tomato saffron broth 36

BRAISED LAMB SHANK *Superior Farms, CA* Anson mills grits, grapefruit gremolata 48

LIVE MAINE LOBSTER simply roasted with local herbs and lemon butter 49

NEW ENGLAND DIVER SCALLOPS parsnip puree, winter chantrelles,

Delicata squash, brown butter 38

ROTISSERIE

HARVEST SLOW-ROASTED PORCHETTA *Becker Lane, IA* rosemary, parsley, garlic 34

ROASTED HALF CHICKEN *Pittman Farms, CA* local ale brined and smoked 28

VEGETARIAN/VEGAN

FARRO PORRIDGE foraged wild mushrooms, slow cooked farm egg, black truffle 20

EGGPLANT CAPONATA piquillo peppers, celery root, olives, chickpea panisse 19

SIDES

FINGERLING POTATOES *Weiser Family Farms, CA* rotisserie drippings, rooftop herbs 9

POTATO GRATIN *Beehive Cheese, UT* crushed russets, mustard seeds, crème fraîche 12

CREAMED KALE *County Line, CA* fried shallot and garlic 11

BLUE LAKE BEANS *JF Organics, CA* blistered with soy and honey 10

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked*