

SMALL PLATES

DUNGENESS CRAB FONDUE | 12

Crab and gruyere cheese creamy fondue blended with Dungeness crab, served with a french baguette for dipping.

SUMMER WATERMELLON & FETA | 8

Marinated watermelon with whipped feta cheese and fresh herbs.

LITTLE GEM SALAD | 9

Oven roasted tomatoes, bacon, hard cooked egg, pickled red onion, house made Point Reyes blue cheese dressing.

CHILLED ASPARAGUS SALAD | 9

With piquillo pepper marmalade, burrata cheese and crispy prosciutto.

SUMMER HEIRLOOM TOMATO GAZPACHO | 8

With avacado sorbet.

LARGE PLATES

WILD ALASKAN SALMON | 26

Flame grilled on a cedar plank with apple fennel slaw, roasted baby potatoes and asparagus.

SHRIMP & GRITS | 24

Jumbo gulf shrimp sautéed with shaved garlic, lemon juice and white wine, with a fresh summer corn, shitake mushroom and heirloom tomato ragout over creamy grits.

PRIME PORK CHOP | 27

Prime Carlton Farms all-natural pork chop, sage and citrus olive oil basted bone-in pork chop with organic peach salsa, scalloped potatoes and grilled heirloom carrots.

RIB-EYE STEAK & FRITES | 31

Certified Angus Beef rib-eye steak, pan seared in a cast iron skillet with house made béarnaise butter. Served with hand cut herb tossed french fries and spring asparagus.

RUSTIC VEGETABLE BURRATA CHEESE RAVIOLI | 21

Spinach sautéed with fresh garlic, onion and warm burrata cheese on freeform ravioli, topped with hand grated heirloom tomato sauce.