

Dinner Menu - Local & Organic Ingredients

GF = Gluten Free V = Vegan VO = Vegan Option Available

Garden Shares for the table

From the Garden

Little Gem Swank Greens, Shaved Radish Varieties, Heirloom Tomato, Cucumber, Mint, Toasty Hazelnut, Fennel Vinaigrette. *V, GF, Nuts -22

Caesar's Board

Baby Romaine Swank Spears, Granda Padano, Torn Garlic Bread, Caesar Dressing -19

Beets and Burrata

Baby Beets, Burrata Burrata, Local Honeycomb, Candied Shallot, Pepita Pesto, Lemon Balm *GF -25

Napa Cabbage Wedge

Layered Napa Cabbage, Nitrate Free Bacon, Tahini Sesame Ranch Dressing
*GF -18

Pear & Radish Salad

Watermelon Radish, Pear, Blue Jay Cheese, toasted Nori, Sea Salt Flakes, Citrus Vinaigrette *GF -22

Brilliant Board Shares for the table -27

Rustic Fig Flatbread

Savory Garlic Olive Oil Crust, Fig Jam, Montrachet Chèvre, baby Arugula, Caramelized Onions
Add Prosciutto \$8.00

Trio Spread

Cashew Pate hummus, Whipped Feta, Muhammara, Shaved Baby Veggies, Grilled Ristic Bread *V, Nuts

Fromage Board

Daily Artisanal Cheeses, Lavender Honeycomb, Lavash, Stone Fruit Preserves

Construct Bruschetta

Mushroom Conserva, Roasted Heirloom Tomato, Gouda Fonduta, Cured Meat Varieties, Organic Smokey Blue wedge, Garlic Crostini

Small Shares for the table

Butcher and the Baker

Filet Truffle Butter Medallions, local Gratitude Mushroom, Dehydrate Shallot, Herbs, Novelty Bread -28

Heritage Pork Belly

Turmeric Caramel Glazed Pork Belly Pieces *GF -22

Ahi Tartar

Avocado, Cucumber, Tuna Loin, Ginger, Shallot, Poke Sauce -24

Crab Boulet

Jumbo Lump Crab Meat, Charred Corn Husk Puree, Pepper Conserva, -24

Pickle and the Rib

Short Rib, Confit Potato, Horseradish Cream, Heirloom Carrot Pickle Varieties *GF -22

Baby Beet Tar Tar

Local Baby Beet varieties, Radish, Cucumber, Avocado Mousse, Kimchi Aioli, Ginger Chips, Quinoa
*V, GF -24

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Side Shares

Asparagus Spears

Seared Jumbo Asparagus Spears, Lemon Zest, Sea Salt Flakes \$15

Truffle Fries

Parmigiano - Reggiano, Black Truffle -15

King Trumpet Fries

Local Gratitude Farms King Trumpets, Corn Meal Crusted mushrooms Rosemary Aioli
*V, GF -18

Citrus Gremolata Broccoli

Steamed Florets, Lemon Pecan gremolata, dried Lemon
*V, GF -16

Forbidden Farro

Ancient Grain Farro, Basmati, Coconut, Mint, Spices
*V -14

Crispy Brussel

Olive Oil, Cardamom, Sea Salt Flakes, Sweet & Savory Walnuts *V, GF -15

Crispy Fingerlings

Bravas Sauce, Charred Scallion, Saffron Aioli *V, GF -16

Note:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrees

Gaucho Hanger Steak : Hanger Steak, Sunchoke puree, Chimichurri 10 oz *GF -46

Grass Fed Petite Filet: Grass Fed Florida raised Petite Fillet, Burgundy Demi, Smoked Gouda Fonduta 8oz
*GF -58

Wild French Lamb Chops: Gratitude Farms Mushroom Duxelles, Glazed Cipollini, Natural Jus Demi *GF -46

Pasture Hen: Deboned Hen, Garlic, Meyer Lemon, Rosemary, White Wine, Blanco Vinegar * GF -36

Lemon Glazed Lollipop Scallops: U-8 Sea Scallops, Ginger Coconut Globe Carrot Purée, Parsley Emulsion * GF -44

Basted Fresh Catch: Broken Plantain Tostones, Coconut Lemongrass Broth, Caramelized Mango Juice, Locally Grown Cherry Bombs *GF -46

***Plant Based Option**: Basted Lions Mane Mushroom Steak -38

Wagu of the Sea: Ora King Salmon - Angels Envy Bourbon Glaze, Shaved Grilled Brussels Sprouts *GF -46

Garden Stack: Crispy Eggplant, Heirloom Tomato, Creamy Pesto, Basil Emulsion *V -28

Gochujang Cauliflower: Baked Florets, Sticky Korean Pepper Sauce over Chefs Choice Floral Coconut Basmati and Farro *V -26

Burrata Tagliatelle: Buffalo Burrata, White Wine, Garlic, Shallot, Blistered Heirloom Cherry Tomatoes, Meyer Lemon Olive Oil -38

