

starters

hummus

harissa, roasted garlic, local olive oil, lavosh

artisan cheese plate

home-made jam, local berries, pickled tint carrot, nut bread

pacific prawn cocktail

horseradish tomato sauce, meyer lemons

sweet chili and ginger wings

black sesame seeds, scallion

korean shrimp wrap

little gem lettuce, kimchi, mint, radish, soy dressing

beef empanada

smoked tomatillo salsa, peppita seeds, jicama

white fish ceviche

tomato, cucumber, jalapeno, cilantro, blue corn tortilla chips

crispy fries

market salads

baby green salad

champagne vinaigrette, wild strawberries, pistachio, shaved manchego cheese

add chicken 4.50

caesar salad

romaine hearts, crouton, chopped anchovies, shaved parmesan

add chicken 4.50

chef inspired rustic flatbreads

margherita

baby heirloom tomato, basil, mozzarella, tomato sauce

bianco

parmesan alfredo, mozzarella, king oyster mushroom, white truffle oil, thyme

prosciutto

rocket arugula, Humboldt fog goat cheese, balsamic reduction, black pepper

entrees

char-grilled beef sliders

aged white cheddar cheese, tomato marmalade, rocket arugula

slow roasted pork sliders

barbecue sauce, house-made sweet coleslaw

pan-roasted wild king salmon

creamed chanterelle, fava bean, yellow heirloom tomato coulis

roasted free-range half chicken

oven roasted tomatoes, cipollini, roasted asparagus, au jus

prime filet mignon and fries

8oz center cut filet, baby green salad

desserts

banana crème brulee

vanilla scented whipped cream, vanilla wafer

dark chocolate mousse bar

candied nuts, wild berry compote

house-made ice cream

consumer advisory: some of these items are served, undercooked or may have raw products as part of its preparation. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

please note: 18% service charge will be added to your bill for parties of six and above.