

# D I N N E R

## APPETIZERS

### Grilled Focaccia 14

Camembert whipped butter, apricot compote

### \* Bacon Wrapped Dates 16

Medjool dates, preserved lemon, goat cheese, fennel pollen Greek yogurt

### \* Poke Nachos 18

Sashimi grade tuna, mango, pickled cucumber, wasabi crema, scallion wonton chips

### Deviled Eggs 12

Organic eggs, crumbled bacon, sumac, chive

### \* Wings 17

Choice of spicy mango, hoisin-soy glaze, buffalo, crudités, buttermilk dressing

### \* Cheese & Charcuterie 26

Assorted artisan cheeses & cured meats, pickled vegetables, grape mustard, imported butter, mostarda di frutta, bread

### Mezze Plate 18

Hummus, eggplant tapenade, cherry tomato salad, olive, peppers, pickled onion, grilled pita

### Blistered Shishito Peppers 15

Honey, preserved lemon, garlic chips, smoked salt, fennel pollen Greek yogurt

### Truffle Fries 10

Lemon aioli

## SOUPS & SALADS

### Tomato Soup "au Gratin" 12

Aged Cheddar, baguette (V)

### \* Lobster Bisque 14

sweet corn relish

### Caesar Wedge 16

Romaine, confit tomato, house Caesar, white anchovy, crouton plank

### Tomato & Peach 17

Burrata mozzarella, pickled cherry tomato, arugula, mint, preserved lemon, aged balsamic, olive oil (V)

### \* Cobb Salad 19

Shredded Romaine, chicken, bacon, tomato, egg, blue cheese, avocado, vinaigrette

### \* Grilled Salmon Salad 24

Haricots verts, cherry tomato, Kalamata olive, fingerling potato, hard-boiled egg, watercress, honey dill dressing

## SANDWICHES

All sandwiches include our house fries

### \* Ahi BLAT 24

Smoked bacon, lettuce, tomato, avocado, onion, sesame-soy aioli, brioche bun

### \* Crispy Hen 18

Buttermilk fried chicken, crisp slaw, roasted garlic aioli, cornichon, brioche bun

### \* Kobe Burger 20

Tomato fondue, caramelized onion, pickle, arugula, choice of cheese blue-Cheddar-Gruyère, pretzel bun  
Sub "Hungry Planet Burger" plant based patty (VN,GF)

### Tomato & Cheese Sandwich 17

Aged Cheddar, tomato, pickled onion, basil, caper aioli, crisp sourdough (V)

### \* Lobster Roll 26

Brown butter lobster, chive cream, New England bun, kettle chips

## ENTREES

### \* Fish N Chips 20

Crisp fried cod, French fries, smashed peas, tartar sauce, cornichon, malt vinegar

### \* Linguini & Clams 24

Fess Parker wine butter broth, parmesan-parsley crumb, grilled bread

### \* King Crab Spaghetti & Red Sauce 38

House tomato sauce, basil, Parmesan Reggiano, grilled bread

### \* Grilled "Skuna" Bay Salmon 30

Mushroom, cherry tomato, cauliflower, haricots verts, caper lemon relish, aged balsamic

### \* Grilled Flat Iron 34

English peas, sweet corn, roasted carrot, cauliflower, demi-glaze

### \* Oven Roasted "Mary's" Chicken Breast 29

Pickle green tomato, sweet corn-bacon succotash, peppercorn-maple jus

### \* 12 oz Prime NY Strip Steak 42

Confit fingerling potato, asparagus, sumac béarnaise

### Quinoa Fricassee 19

Toy-box tomato, olive, caramelized onion, haricots verts, carrot, cauliflower, preserved lemon, piquillo pepper coulis, za'atar (VN, GF)

## THE SET

V = VEGETARIAN VN = VEGAN GF = GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

An 18% gratuity will be added to parties of 6 or more. WARNING Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.