

D I N N E R

5:00PM – 11:00PM

APPETIZERS

- * **Cheese & Charcuterie 26**
Assorted artisan cheese & cured meat, pickled vegetable, dried fruit and nut, bread
- * **Mezze Plate 18**
Hummus, eggplant, olive tapenade, pickled red onion, piquillo pepper, arugula salad, grilled pita (VN)
- * **Poke Nachos 19**
Sashimi grade tuna, mango, pickled cucumber, wasabi crema, scallion, fried wonton
- * **Crab Cake 18**
Blue lump crab, blackened tartar sauce, frisée
- * **Pretzel Bites 14**
Fresh baked Bavarian pretzel bites, pimento cheese, bacon and sea salt peanut butter, honey mustard
- * **Wings 17**
Marinated chicken wings, choice of: spicy mango, hoisin-soy glaze, buffalo, crudités, buttermilk dressing
- * **Fried Baby Artichokes 12**
Charred lemon aioli (V)

SOUPS & SALADS

- * **Smoked Corn and Tomato Chowder 12**
Torn sourdough croutons, herb oil (V)
- * **Farmer's Salad 18**
Local greens, seasonal produce, herb ricotta, candied almond, black garlic vinaigrette (V, GF)
- * **Caesar Wedge 17**
Romaine lettuce, pickled cherry tomato, Spanish anchovy, crouton, house-made Caesar dressing

Add to any salad: shrimp \$8 | steak \$10 | chicken \$6 | salmon \$10

FAVORITES

- * **Crispy Hen 19**
Buttermilk fried chicken breast, garlic coleslaw, house pickle, brioche bun
Sub grilled chicken
- * **The Set Burger 20**
8 oz Angus beef patty, caramelized onion, lettuce, tomato, smashed avocado, choice of cheese: blue, white Cheddar, American or Gruyère, brioche bun
Sub "Hungry Planet Burger" plant-based patty (VN)
- * **Spanish Chorizo Pizza 22**
Caramelized onion, Manchego cheese, marinated tomato, fried kale
- * **Margherita Pizza 19**
Mozzarella, tomato sauce, fresh basil (V)
- * **Baja Fish Tacos 20**
Beer battered mahi mahi, citrus slaw, pasilla and avocado crema, cilantro
Sub grilled mahi mahi

MAINS

- * **Oven Roasted "Mary's" Chicken Breast 28**
Cherry tomato, sweet corn-bacon succotash, peppercorn-maple jus (GF)
- * **12 oz Prime New York Strip Steak Frites 42**
Maitre d'Hôtel butter, French fries (GF)
- * **Pan Seared Halibut 32**
White bean-bacon ragout, sweet corn broth (GF)
- * **Short Rib Bourguignon 34**
Braised Fess Parker Ranch short ribs, turnip, parsnip, pearl onion, carrot, mashed potato, braising jus (GF)
- * **Pan Seared Salmon 30**
Mushroom, cherry tomato, haricorts verts, cauliflower, caper-lemon relish, aged balsamic (GF)
- * **Pasta al Forno 20**
Baked rigatoni in a fresh San Marzano tomato sauce, Parmigiano-Reggiano, mozzarella cheese (V)
Add meatballs \$8

SIDES

- Truffle Fries 10**
Parmesan, garlic aioli (V)
- Chef's Vegetables 8 (VN, GF)**
- Yukon Garlic Whipped Potatoes 8 (GF)**
- Mac & Cheese 9 (V)**
- Crispy Brussels Sprouts, Pork Belly 10 (GF)**
Choose 3 Sides \$23

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.