

Starters

- goat cheese and charred tomato fondue** artisan bread **9**
- the "kitchen board"** artisan charcuterie and cheeses, spiced olives, vegetables, and grilled artisan bread **14**
- white truffle scented mac-n-cheese** white truffle cream, san joaquin gold **8**
- boneless short ribs** vanilla scented potato puree, ancho chili chocolate sauce **12** 🍷
- grilled asparagus** local quail egg and warm bacon dressing **9** 🍷
- artisan cheese** spiced nuts, fruit, and grilled artisan bread **11**
- key west shrimp and green chili risotto** local linguica sausage, cured tomato, roasted corn jus **12** 🍷

Soups and Salads

- sweet potato roasted corn bisque** shaved san joaquin gold and mild fresno chili **6** 🍷
- baby portobello mushroom soup** white truffle essence **6** 🍷
- baby field greens with pear tomatoes** cucumbers, shaved san Joaquin gold, toasted pine nuts and herb pesto **8** 🍷
- wild arugula and frisee with amish blue cheese**, pomegranate, cured grapes and pepitas **9** 🍷
- goat cheese fritters and roasted beets** baby greens, hazelnuts, herbed white balsamic vinaigrette **9**

Main Courses

- roasted natural chicken** mild green chili mac n cheese, tiny green beans, carrots and sherry jus **19**
 limited availability
- the 'kitchen' burger** 1/2 lb angus beef, goat cheese, balsamic onions, tomato, and arugula **14***
 parmesan and white truffle scented fries **4 supplement**
- roasted chicken salad** baby greens, strawberries, mango, mozzarella, white balsamic vinaigrette and almonds **14** 🍷
- chardonnay and lemon grass steamed mussels** smoked tomato broth, crostini, garlic and cilantro **18** 🍷
- kabocha squash and goat cheese bread pudding** wilted spinach, corn jus, chef's whim vegetables **16**
- braised beef short ribs** green chili grits, heirloom carrots, and red wine sauce **25** 🍷
- grilled buffalo sirloin steak** squash risotto, baby carrots, blue cheese and red wine gastrique **28** * 🍷
- cider glazed pork tenderloin** roasted yams, caramelized onions, wilted spinach, creamed corn **24*** 🍷
- natural sea scallops** kabocha squash grits, baby cabbages, crisp apples and bacon vinaigrette **29** 🍷
- grilled sustainable salmon** blackberry glaze, small potatoes, roasted corn and baby cabbage **26** * 🍷
- grilled beef tenderloin medallions** truffle scented mac n cheese, carrots, small green beans, red wine reduction **28***

Conserve Water... Drink Wine!

Water served upon request

Sides

- | | |
|---|--------------------------------|
| roasted fingerling potatoes 5 | squash grits 5 |
| green chili mac-n-cheese 6 | roasted garnet yams 5 |
| roasted brussels sprouts and smoked bacon 5 | garlic wilted spinach 5 |
| parmesan & white truffle scented fries 6 | agave glazed carrots 5 |

in the kitchen

dave, john, moriah, nick, shantia

🍷 = Gluten free or can be prepared that way

*some items may contain undercooked proteins; this may increase the chance of foodborne illness.

We happily split checks up to 4 people per party.