

Starters

- goat cheese and grilled peach fondue** artisan bread, mild fresno chiles **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** roasted sweet corn vinaigrette, crisp shallots **9** 🍷
- artisan cheese** spiced nuts, fruit and grilled artisan bread **11**
- key west shrimp and red pepper grits** 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** 🍷
- chilled avocado soup** key west shrimp, coconut and tomato essence **6** 🍷
- baby field greens with pear tomatoes** cucumbers, shaved san joaquin gold, toasted pine nuts and herb pesto **8** 🍷
- amish blue fritters and baby greens** grilled stone fruit, toasted hazelnuts, blackberry vinaigrette **9** 🍷
- wild arugula with cotija cheese** shaved watermelon radish and beets, chardonnay vinaigrette **9** 🍷

Main Courses

- roasted natural chicken** roasted corn and herbed farro salad, grape tomatoes, green beans, sherry jus **19**
limited availability
- wood roasted corn and grilled vegetable bread pudding** goat cheese, wilted spinach, chef's whim vegetables **16**
- the 'kitchen' burger** 1/2 lb angus beef, goat cheese, balsamic onions, tomato, arugula **14***
parmesan and white truffle scented fries **4 supplement**
- roasted chicken salad** baby greens, strawberries, mango, mozzarella, white balsamic vinaigrette, almonds **14** 🍷
- saffron and chardonnay steamed mussels** fennel, garlic, parsley and grilled crostini **18** 🍷
- braised beef short ribs** red pepper grits, roasted heirloom carrots, red wine jus **25** 🍷
- grilled sustainable salmon** blackberry glaze, fingerling potatoes, roasted corn, baby cabbages **26** * 🍷
- grilled buffalo sirloin steak** warm sweet potato, crème fraiche, baby carrots, cabernet gastrique **28** * 🍷
- apple cider glazed pork osso bucco** roasted garlic herb spaetzle, prickly pear braised red cabbage, asparagus **24** 🍷
- natural sea scallops** fennel and potato puree, baby cabbages, crisp apples and charred grapefruit gastrique **29** 🍷
- 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

- | | |
|--|---|
| bacon roasted heirloom potatoes 5 | warm sweet potato salad 5 |
| green chili mac-n-cheese 6 | roasted corn farro 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

🍷 = 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.

If you have any food allergies please alert your server before placing your order.