

## Starters

- roasted garlic and artichoke fondue** goat cheese, crispy mj bread **9**
- the "kitchen board"** artisan charcuterie and cheeses, spiced olives, vegetables and grilled artisan bread **15**
- white truffle scented mac-n-cheese** white truffle cream, san joaquin gold **9**
- boneless short ribs** vanilla scented potato puree, ancho chili chocolate sauce, carrot jus **12** 🍷
- grilled asparagus** meyer lemon dressing, quail egg, san joaquin gold **9** 🍷
- key west shrimp and butternut squash grits** local linguica sausage, pomegranate, cured grapes, sherry jus **14** 🍷

## Soup and Salads

- sweet potato roasted corn bisque** shaved san joaquin gold and mild fresno chili **7** 🍷
- baby field greens with pear tomatoes** cucumbers, shaved san joaquin gold, toasted pine nuts and herb pesto **9** 🍷
- goat cheese fritters and small greens** pomegranate, crispy prosciutto, sherry vinaigrette **10** 🍷
- wild arugula with amish blue cheese** roasted carrots, beets, pepitas and meyer lemon vinaigrette **10** 🍷

## Main Courses

- harris ranch 'kitchen' burger** 1/2 lb angus beef, goat cheese, arugula, balsamic onions, tomato, fries or salad **16\***  
parmesan and white truffle scented fries **4 supplement**
- roasted chicken salad** baby greens, strawberries, mango, mozzarella, white balsamic vinaigrette, almonds **15** 🍷
- saffron and chardonnay steamed mussels** fennel, garlic, parsley and grilled crostini **19** 🍷
- roasted natural chicken** roasted corn and green chili risotto, grape tomatoes, agave glazed carrots, sherry jus **20** 🍷  
**limited availability**
- natural sea scallops** vanilla scented butternut squash, linguica, baby cabbages, cider gastrique, pomegranate **29** 🍷
- wood roasted corn and grilled vegetable bread pudding** goat cheese, wilted spinach, chef's whim vegetables **18**
- braised beef short ribs** red pepper grits, roasted heirloom carrots, red wine jus **26** 🍷
- grilled sustainable salmon** blackberry glaze, fingerling potatoes, roasted carrots, baby cabbages **27** \* 🍷
- lamb in two styles** braised lamb leg, garlic and herb crusted lamb chops, piquello polenta, rattlesnake beans, carrots and confit garlic **31** \* 🍷
- grilled beef tenderloin medallions** truffle scented mac-n-cheese, carrots, small green beans, red wine reduction **29\***

## Conserve Water... Drink Wine!

Water served upon request

### Sides

- |  |   |
|--|---|
| <b>bacon roasted heirloom potatoes</b> <b>5</b>            | <b>roasted piquello pepper polenta</b> <b>5</b> |
| <b>green chili mac-n-cheese</b> <b>7</b>                   | <b>green chili risotto</b> <b>7</b>             |
| <b>roasted brussel sprouts and linguica</b> <b>6</b>       | <b>garlic wilted spinach</b> <b>5</b>           |
| <b>parmesan &amp; white truffle scented fries</b> <b>6</b> | <b>agave glazed carrots</b> <b>5</b>            |

### in the kitchen

david, megan, 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.**