

Executive Chef : Ben Seto

APPETIZERS AND EXTRAS

Thai Curry Mussels	14
green curry broth, coconut, lemon grass, Thai basil, grilled ciabatta	
Deviled Kaliko Farm's Eggs	5 / 8
goat cheese, pickled beet, toasted hazelnuts, chives [v gf]	
Mezze Dip Sampler	12
lebni, muhammara, grilled pita, market crudite [v]	
Guacamole	11
California avocados only with fresh corn chips [v gf]	
#1 Tuna Tartare	15
sushi-grade tuna, avocado mash, housemade tortilla chips	
Fresh Russett French Fries	7
hand cut with sea salt [v gf]	
Baked Potato "Yanks"	7
olive oil, sour cream, sea salt [v gf] (loaded +2)	
Olive Oil Roasted Head of California Garlic (add Ciabatta +2)	2
"perfect squeezable addition" [v gf]	
OUR BAR	
Risky Business	11
Ford's gin, Amaro Angeleno, lemon, bitters	
Fresh Basil Gimlet	11
grapefruit vodka, torn basil, kaffir lime	
House Old Fashioned	12
Old Forrester bourbon, house bitters, hand cut ice	
Long Way Back	11
Del Maguey Mezcal, Genepy des Alpes, Luxardo Maraschino Liqueur	
The Greyhound	11
Ford's gin, fresh grapefruit, Giffard Pamplemousse, lemon	
Diego Rivera	10
Frida Kahlo blanco tequila, grapefruit, fresh thyme	
Bobby Love	11
St. George green chile vodka, green juice, lime, served up	
"Frog Town"	11
Rittenhouse rye, China China, Aperol, lemon, served up	
One Night in Babylon	11
Opihr gin, cucumber, Za'atar	
Stagecoach	11
Arette reposado tequila, blood orange, amaro	

wholesale wine!
SUNDAY & MONDAY
ALL BOTTLES AT OUR COST + \$5

FARM TO TABLE

Shrooms & Toast , seeded sourdough, mixed mushrooms, stingy nettles, goat cheese, tomato jam [v gf]	12
Roasted Beets & Fuji Apples , mustard greens, whipped feta, smoked almonds [v gf]	10
Spicy Char-Grilled Broccoli , garlic, chili flake, saffron yogurt [v gf]	10
Crispy Brussels Sprouts , marcona almonds, goat cheese dipping sauce [v gf]	13
All Natural Jidori Chicken Soup , SM farmers market vegetables, #xtrabroth n/c (avocado +2)	11
Bloomsdale Spinach Salad , ricotta salata, red onion, walnuts, crispy shallots [v gf]	12
Radicchio Salad , castelvetro olive, pistachio, citrus, queso mahon, avocado vinaigrette (add turkey + 3) [v gf]	15
Club Salad , rotisserie turkey, mixed greens, white cheddar, bacon, egg, medjool dates, avocado, sunflower seeds [v gf]	15

DINER PROVISIONS

Vegan Black Bean Burger , cashew cheese, lettuce, tomato, pickle, on bub & grandma's toast, fries [v]	15
Blue Ribbon Cheeseburger , Grass Run Farms beef, Wisconsin cheddar, pickle, aioli, fries [gf]	16
Paris Texas Burger , Grass Run Farms beef, house made steak sauce, Nueske's bacon, cheddar, pickle, fries [gf]	16
The Farmer's Daughter Burger , Grass Run Farms beef, dijonaise, gruyère, sauerkraut (add onions n/c) [gf]	16
White Fish Club Sandwich , fresh Loup de Mer, tartar sauce, lettuce, tomato, pickle with fries [gf]	18
Signature Prime Rib French Dip , rotisserie prime rib, aioli, au jus	18

FROM OUR ROTISSERIE

Roast Jidori Chicken , lemon, herbs, pearl onions, swiss chard, roasted CA garlic, jus [gf]	24
English Cut Prime Rib Au Jus , baked potato yank	25
Chicken & Market Vegetable Hash , Kaliko Farms poached egg, bacon, olives, herbs [gf]	19
Rotisserie Cauliflower , pickled grapes, crispy capers, preserved lemon, rosemary [v gf]	9

Meatballs, Burrata and some Spaghetti , hand-cranked pasta, "Little Italy" spicy pomodoro, parmesan, basil	19
Dottie's Jumbo Lump Crab Cakes , cabbage salad, pommery mustard sauce	25
Loup de Mer , pan crisp, broccolini, lemon caper beurre blanc [gf]	25
Kurobuta Pork Chop , white bean ragout, fava, tomato vinaigrette, frisee, maple butter	26
Steak Au Poivre , prime natural strip steak, cognac black pepper pan-sauce, fries, arugula	27

Just ask! Many items can be or are made Gluten Free [gf], Vegetarian or Vegan [v]
Please alert us at beginning of meal to ALL possible food allergies.