

APPETIZERS AND EXTRAS

Thai Curry Mussels	14
spicy green curry broth, coconut, lemon grass, Thai basil [gf]	
Deviled Mike & Sons Farm's Eggs	5 / 8
goat cheese, pickled beet, toasted hazelnuts, chives [vt gf]	
Mezze Dip Sampler	13
lebni, muhammara, grilled pita, market crudite [vt gf]	
Guacamole	11
California avocados only with fresh corn chips [vg gf]	
#1 Tuna Tartare	16
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)	3
"perfect squeezable addition" [v gf]	
OUR BAR	
Risky Business	11
Ford's gin, Amaro Angeleno, lemon, bitters	
Fresh Basil Gimlet	11
citrus vodka, torn basil, kaffir lime	
House Old Fashioned	12
Old Forrester bourbon, house bitters, hand cut ice	
Ms Callahan	11
apricot gin, Dimmi, lemon, mint, honey, served up	
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
Opahr gin, cucumber, Za'atar	
Ace in the Hole	11
Arette reposado tequila, Bonal, lemon, strawberry	

Chief Mixologist & Spirits Director: Kevin Dunn

wholesale wine!
SUNDAY & MONDAY

FARM TO TABLE

Summer Corn Salad , heirloom cherry tomatoes, wheat berries, walnuts & herbs [vg]	8
Forest Mushrooms and Rainbow Swiss Chard , goat cheese, herbs, chive blossoms [vt gf]	13
Mediterranean Tomato Salad , cucumbers, olives, lebni, Za'atar [vt gf]	11
Crispy Brussel Sprouts , marcona almonds, goat cheese dipping sauce [vg gf]	13
All Natural Jidori Chicken Soup , SM farmers market vegetables, #xtrabroth n/c (avocado +2) [gf]	11
Bloomsdale Spinach Salad , ricotta salata, red onion, walnuts, crispy shallots [vt gf]	13
Radicchio Salad , castelvetro olive, pistachio, citrus, queso mahon, avocado vinaigrette (add turkey + 3) [vg gf]	15
Club Salad , rotisserie turkey, mixed greens, white cheddar, bacon, egg, Medjool dates, avocado, sunflower seeds [gf]	16

Executive Chef : Ben Seto



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, dijonnaise, 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	19

FROM OUR ROTISSERIE

Rotisserie Cauliflower , pickled grapes, crispy capers, preserved lemon, rosemary [vg gf]	9
Chicken & Market Vegetable Hash , Mike & Sons Farms egg, bacon, olives, herbs [gf]	17
Roast Jidori Chicken , lemon, herbs, pearl onions, swiss chard, roasted CA garlic, jus [gf]	24
English Cut Prime Rib , au jus, baked potato yank, arugula salad	25

Meatballs, Burrata and some Spaghetti , hand-cranked pasta, "Little Italy" spicy pomodoro	21
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 , summer corn, heirloom tomatoes, wheat berries, walnuts, herbs	26
Steak Au Poivre , prime natural strip steak, cognac black pepper sauce, fries, arugula [gf]	27
Pan Roasted Scottish Salmon , braised Tuscan kale, baby artichokes, garbanzo [gf]	25

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