

Shareables

**BUTTER BOARD** \$18.00  
Seasonal flavored butters, fruit jams, dried fruits, toasted nuts, and grilled artisanal bread

**BUFFALO BITES** \$14.00  
Marinated free-range chicken breast lightly breaded, charred pineapple relish, served with house made ranch

**FRIED ZUCCHINI GARDEN** \$12.00  
Fresh zucchini panko breaded served with a house made cucumber yogurt

**CHEESE & CHARCUTERIE** \$20.00  
Chef's selection of cheeses and meats, mixed nuts, sliced apples, jam, honey, fresh baked bread

**TRUFFLE FRIES** \$11.00 GF  
House cut fries, roasted garlic cloves, crispy sage and rosemary, truffle aioli, truffle sea salt

**SPINACH & FETA DIP** \$12.00  
Sautéed spinach and leeks, feta, cream cheese, grilled bread

**HEIRLOOM TOMATO & BURRATA BRUSCHETTA** \$18.00  
Heirloom tomatoes, burrata, pesto, roasted garlic, cultured butter, grilled bread, tart cherry agrodolce, smoked sea salt

**TUNA POKE NACHOS** \$17.00  
Ginger soy tuna topped with sesame seeds, fresh avocado, mango, cucumbers, radish, over a bed of house fried wonton's, topped with sriracha aioli and cilantro crema

**CRISPY BRUSSELS SPROUTS** \$11.00 GF  
Chorizo, almonds, balsamic glaze

**SHORT RIB RISOTTO FRITTERS** \$13.00  
Shredded short rib, fresh herbs, fresh mozzarella, zesty tomato sauce

**CARAMELIZED SWEET POTATO** \$12.00 GF  
Blistered grapes in balsamic brown sugar reduction topped with goat cheese and walnuts

Entrées

**TRUFFLE CACIO E PEPE** \$20.00  
Bucatini pasta, fresh cracked tellicherry peppercorns, cultured butter, aged parmesan cheese, pecorino Romano, shaved truffle, toasted crostini

**BRAISED SHORT RIB** \$28.00 GF  
Tender braised beef short rib, roasted garlic oven blistered baby potatoes, crispy herbs, chili-espresso marinated mixed heirloom tomatoes, beef demi-glace

**AGAVE GLAZED SALMON\*** \$22.00 GF  
Citrus-lavender agave glazed salmon, charred scallion polenta, mixed herb slaw with mezcal vinaigrette, crushed smoked almonds, preserved grapefruit wheel

**RIGATONI ALLA BUTTERA** \$18.00  
Italian sausage, prosciutto, peas, cherry tomato cream sauce, parmesan cheese

**CAJUN SHRIMP SKEWERS** \$26.00 GF  
Cajun dusted jumbo shrimp, Nueske's bacon, fried green plantains, fresh avocado over a bed a cilantro pineapple rice, cilantro crema

**POKE ME\*** \$15.50  
Seared tuna, jasmine rice, arugula, radishes, pickled carrot ribbons, pickled cucumbers, avocado, sesame seeds, poke sauce

**STREET CAR\*** \$14.50  
Grass-fed steak, cilantro rice, black beans, roasted tomatoes, red bell peppers, sweet corn, avocado poblano dressing

**THE FANCY FARMER\*** \$14.50 GF  
Quinoa, spinach, 6-minute egg, bruleed goat cheese, red bell peppers, avocado, Nueske's bacon, chipotle pear vinaigrette

Salads

**FARMSTAND** \$11.25 GF  
Arugula, quinoa, roasted sweet potatoes, caramelized brussels sprouts & shallots, dried cherries, chopped pistachios, goat cheese, lemon vinaigrette

**MARKET CHOP** \$11.50 GF  
Artisan greens, alfalfa sprouts, radicchio, spiced pecans, cranberries, cucumbers, bruleed goat cheese, avocado, mint, honey balsamic vinaigrette

**BEETS ME** \$11.25  
Lemon massaged kale, feta, farro, currants, roasted beets, pickled onions, pine nuts, pear vinaigrette

**WHAT ABOUT COBB\*** \$11.95 GF  
Kale, avocado, 6-minute egg, cherry tomatoes, blue cheese crumbles, Nueske's bacon, green goddess dressing

**ARTISAN KALE CAESAR** \$11.00  
Artisan greens, lemon massaged kale, shaved parmesan, house made croutons, Caesar dressing

PROTEINS			
Chicken	+\$4.75	Salmon	+\$6.75
Steak	+\$5.75	Tofu	+\$3.50
DRESSINGS			
Caesar Dressing		Honey Balsamic Vinaigrette	
Green Goddess Dressing		Light Lemon Vinaigrette	
Pear Vinaigrette		Avocado Poblano Dressing	
Chipotle Pear Vinaigrette			

**BUFFALO CHICKEN SANDWICH** \$15.00  
Fried free-range chicken breast, apple slaw, house pickles, house ranch on a brioche bun

**SMASHED GOOD BURGER** \$16.00  
Two "smashed" grass-fed beef patties, house made pickles, onion jam, Salted Melon sauce, aged cheddar, on a toasted brioche

**SMASHED TURKEY BURGER** \$15.00  
Two "smashed" house made turkey patties, Swiss cheese, house made pickles, lettuce, tomatoes, garlic aioli, on a brioche bun

**PERFECT PESTO CAPRESE** \$13.50  
Free-range grilled chicken, fresh mozzarella, tomatoes, basil pesto, artisan greens, balsamic glaze drizzle, toasted baguette

**FIVE STAR STEAK\*** \$14.50  
Grass-fed steak, havarti, truffle mayo, caramelized onion jam, roasted tomatoes, arugula, squeezed lemon, pressed ciabatta bun

**GLOBE TROTTER** \$13.50  
Free-range grilled chicken, cilantro rice, grilled peppers and onions, fresh mozzarella, smashed avocado, fresh jalapeños, pressed garden spinach wrap

**SUPER CAESAR WRAP** \$12.50  
Free-range grilled chicken, lemon massaged kale, parmesan, croutons, Caesar dressing, pressed honey wheat wrap

SANDWICHES AND WRAPS SERVED WITH A SIDE OF ARTISAN GREENS

SUBSTITUTE SIDE: +\$3.00

COUSCOUS WITH PESTO	GF PASTA SALAD
MINT WATERMELON SALAD	FRENCH FRIES
BAKED POTATO SALAD	TRUFFLE FRIES (+4.00)

GF GLUTEN FREE VEGETARIAN



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Cooked to customer's specifications.

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