



START + SHARE

CHARCUTERIE + CHEESE 24	AHI TARTARE 23
prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments	wonton shells avocado shaved cucumber fresno aioli chili garlic soy pickled radish micro salad
SUMMER BURRATA TOAST 16	PEI MUSSELS 18
whipped burrata tomato jam herb pesto roasted pistachios basil microgreens	sundried tomato broth white wine nduja garlic shallots fresh herbs grilled focaccia
RICOTTA + HONEY v 13	CRAB CAKES 25
local honeycomb whipped ricotta lemon berry compote microgreens grilled focaccia	warm water crab remoulade arugula charred lemon pickled fresnos
GREEN GODDESS HUMMUS v 14	GRILLED OCTOPUS 26
toasted sesame seeds olive oil mint garden vegetables warm pita	whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens
BRUSSELS SPROUTS v GF 13	PORK BELLY BAO BUNS 16
honey roasted aioli lemon zest aged parmesan herbs	(3) asian bourbon glaze pickled corn salsa fresno cilantro toasted sesame seeds

GREENS + GRAINS + BOWLS

add: chicken +6 | shrimp +8 | salmon +10 | steak +18

FARMHOUSE SALAD GF V 16	SUMMER BOWL 22
seasonal greens cucumber strawberry burrata shaved almonds strawberry basil vinaigrette 10 year balsamic drizzle	grilled chicken baby kale farro artichokes house olives marinated heirloom tomatoes cucumbers red onion feta cheese red wine vinaigrette
CLASSIC CAESAR 14	SALMON NIÇOISE SALAD GF 28
romaine egg shaved parmesan rosemary focaccia croutons lemon zest creamy caesar	hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette
SOUTHWEST GRAIN BOWL GF V 18	SEARED AHI TUNA- STEAK SALAD 34
quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	frise shaved red cabbage cucumber edamame avocado watermelon radish green onion sesame seeds lemongrass + ginger vinaigrette
ROASTED BEET SALAD GF V 18	SHRIMP POWER BOWL GF 24
seasonal greens roasted beets shaved radish orange supremes candied walnuts red onion goat cheese honey balsamic vinaigrette	mediterranean marinated shrimp cilantro lime brown rice avocado roasted squash charred broccolini lime
CHICKEN GRAIN BOWL GF 20	PRIME HANGER SALAD GF 32
brown rice + quinoa shaved kale shaved carrot dried cranberries avocado sunflower seeds pistachio pesto charred lemon vinaigrette	seasonal greens corn heirloom tomatoes roasted bell pepper grilled red onion gorgonzola cheese avocado green goddess

MAINS

HARISSA & HONEY ROASTED CHICKEN GF 28
airline chicken breast roasted marble potatoes wild mushrooms sauted swiss chard carrot + ginger puree chimichurri
BLACKENED SHRIMP + GRITS 24
creamy grits roasted tomatoes green onion garlic beer pickled fresno
PAN SEARED SALMON 32
herbed pesto couscous shaved asparagus roasted carrots lemon zest herbs
ALASKAN HALIBUT GF 42
whipped potato puree blistered tomatoes broccolini beurre blanc chili oil shaved watermelon radish + micro herb salad
NEW ZEALAND LAMB CHOPS GF 45
herb marinated pistachio gremolata whipped potato puree grilled artichoke hearts shaved pickled fennel arugula
PRIME HANGER STEAK GF 36
grilled crispy potatoes charred leek chimichurri
GRILLED RIBEYE 49
dry aged whipped potato puree charred broccolini citrus onion jus <small>*limited quantity available</small>

20% gratuity will be added to tables of (6) or more.

PASTA

SWEET CORN RISOTTO <small>GF</small>	23	PESTO GNOCCHI	23
sweet corn puree arborio heirloom tomatoes citrus aged parmesan butter micro herbs		ricotta charred tomatoes spring squash aged parm toasted hazelnuts citrus zest	
SHORT RIB PAPPARDELLE	28	ANGEL HAIR SHRIMP PASTA	26
braised short rib confit tomato crispy sage pecorino		chorizo pomodoro garlic confit roasted tomato basil aged parmesan	

SANDWICHES

all sandwiches come with fries | add: bacon +3 | egg +2 | avocado +3

151 BURGER	18	SOUTHERN STYLE CRISPY CHICKEN	18
smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun		house fermented hot sauce pickles shaved slaw brioche bun	
SPICY BLACK BEAN BURGER <small>V</small>	16	CAJUN CHICKEN SANDWICH	18
black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun		blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta	

BRUNCH

saturday + sunday until 4pm

BANANA BREAD <small>V</small>	10	CRISPY CHICKEN EGGS BENEDICT	18
cinnamon-maple butter		smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit	
FARMER'S BREAKFAST	16	BREAKFAST BURRITO	18
2 eggs bacon sourdough toast house jam choice of crispy potatoes or fruit		scrambled eggs chorizo nopales onions bell peppers cotija crispy potatoes	
CHEESE OMELETTE <small>GF V</small>	16	PORK BELLY HASH	18
choice of: cheddar goat cheese bleu cheese choice of: crispy potatoes or fruit		crispy potatoes caramelized red onion + red pepper add egg +2	
VEGGIE OMELETTE <small>GF V</small>	16	CHORIZO EGGS BENEDICT	18
asparagus spinach choice of: crispy potatoes or fruit		spanish chorizo avocado cotija cheese spicy hollandaise choice of crispy potatoes or fruit	
CHILAQUILES <small>V</small>	16	STEAK + EGG + POTATOES <small>GF</small>	32
tortilla chips scrambled eggs salsa verde cotija add chorizo +6 chicken +6 shrimp +8		8 oz prime hanger steak scrambled eggs crispy potatoes	
FRIED CHICKEN + WAFFLES	18		
belgian waffles chili-infused maple syrup pickled onion			

SIDES

ROASTED TOMATO BISQUE <small>V</small>	8	CRISPY POTATOES <small>V GF</small>	10	BAKED MAC + CHEESE <small>V</small>	10
basil sourdough croutons fresh herbs		aioli herbs		mornay cheese sauce herbed breadcrumbs fresh herbs	
FRENCH ONION SOUP	10	KENNEBEC FRIES <small>V GF</small>	8	WHIPPED POTATO PUREE <small>GF</small>	8
caramelized onions, crostinis, whole milk mozzarella		house-made herbs		whipped potato puree herbs	
BREAD + BUTTER <small>V</small>	8	TRUFFLE FRIES <small>V GF</small>	10	GRILLED BROCCOLINI <small>V</small>	8
toasted sourdough tomato butter olive oil sea salt		parmesan herbs rosemary aioli		miso glaze sliced almonds aged parmesan lemon zest	
HOUSEMADE GRITS <small>V GF</small>	8	HONEY ROASTED CARROTS <small>V GF Df</small>	9		
southern style		harissa hot honey herbs			

DESSERTS

now offering espresso, cappuccino, latte, macchiato

RASPBERRY SORBET <small>Df</small>	9	MANGO SORBET <small>Df</small>	9	CHOCOLATE GELATO	9
fresh raspberries mint		fresh mango chamoy		chocolate chips whipped cream	
CREME BRULEE <small>GF</small>	11	PEACH COBBLER	14	BROWN BUTTER COOKIE SKILLET	14
fresh berries powdered sugar mint		peaches brown sugar streusel vanilla ice cream caramel whipped cream		graham cracker crumble chocolate chips vanilla ice cream caramel chocolate drizzle <small>*baked to order please allow 15 minutes</small>	
MANGO CHEESECAKE	12	TRIPLE LAYER CHOCOLATE CAKE	14		
graham cracker crust mango whipped cream strawberry mint		milk + dark chocolate ganache powdered sugar sea salt caramel			

Gluten Free = GF | Vegetarian = V | Dairy Free = Df
Ask you Server for Vegan options

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.