



START + SHARE

RICOTTA + HONEY v local honeycomb whipped ricotta lemon berry compote microgreens grilled foccacia	14	AHI TUNA TOSTADAS ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	23
BRUSSELS SPROUTS v gf honey roasted aioli lemon zest aged parmesan herbs	14	CRAB CAKES warm water crab remoulade arugula charred lemon pickled fresnos	25
SUMMER BURRATA TOAST v sourdough peach + tomato jam whipped burrata herbed pesto roasted pistachios basil	16	GRILLED OCTOPUS gf whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	26
CRISPY CHICKEN BAO BUNS gochujang glaze pickled red onion + marinated cucumber slaw fresh cilantro toasted sesame seeds sun-dried chili aioli	16	CRISPY PORK BELLY cheesy grits sweet corn succotash maple bourbon glaze shaved radish micro greens	16
CHARCUTERIE + CHEESE prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments	24		

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD gf v mesclun mix cucumber seasonal berries shaved radish goat cheese roasted almonds lemon, strawberry + basil vinaigrette	16	SOUTHWEST GRAIN BOWL gf v quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	18
CLASSIC CAESAR romaine shaved egg aged parmesan sourdough croutons lemon zest creamy caesar	14	MACRO GRAIN BOWL gf grilled chicken brown rice + quinoa shaved kale shaved carrot dried cranberries avocado chickpeas sunflower seeds pistachio pesto charred lemon vinaigrette	22
ROASTED BEET SALAD gf v roasted red & golden beets watercress supreme oranges shaved watermelon radish candied walnuts whipped ricotta cheese honey balsamic vinaigrette	18	MEDITERRANEAN BOWL grilled chicken baby kale + arugula marinated tomatoes shaved red onions cucumbers farro roasted pistachios lemon feta vinaigrette	22
SALMON NIÇOISE SALAD gf hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette	28	SHRIMP POWER BOWL gf mediterranean marinated shrimp cilantro lime brown rice avocado roasted squash charred broccolini lime	24

MAINS

MISO AIRLINE CHICKEN miso - glaze carrot puree charred bokchoy maitake mushrooms roasted sunchokes fresh herbs	28
BLACKENED SHRIMP + GRITS creamy grits tomato beer reduction green onion garlic pickled fresno	24
PAN-SEARED SALMON lemon orzo shaved asparagus sun-dried tomatoes lemon-dill sauce micro greens	32
ALASKAN HALIBUT gf english pea purée roasted fingerling potatoes green zucchini confit heirloom tomatoes caper beurre blanc	44
PRIME HANGER STEAK gf crispy potatoes charred leek chimichurri	38
PRIME STRIP & SHRIMP gf 10 oz prime new york strip poach butter shrimp whipped potato purée charred broccolini red wine jus *limited quantity available	48

PASTA			
SUMMER CORN RISOTTO GF V	22	PESTO GNOCCHI V	26
sweet corn purée fresh charred corn roasted heirloom tomatoes aged parmesan garden herbs		pistachio pesto burrata tomatoes seasonal squash grana padano aged balsamic drizzle	
RIGATONI SHRIMP PASTA	23	SHORT RIB PAPPARDELLE	28
smoked spanish chorizo shallots garlic tomato crema aged pecorino fresh herbs		braised short rib confit tomato crispy sage pecorino	

SANDWICHES			
all sandwiches come with fries add: bacon +3 egg +2 avocado +3			
KOBE BURGER	21	SOUTHERN STYLE CRISPY CHICKEN	18
½ lb A5 wagyu patty gruyere bib lettuce heirloom tomato house pickles crispy onions potato bun gochujang aioli		house fermented hot sauce pickles shaved slaw brioche bun	
151 BURGER	19	CAJUN CHICKEN SANDWICH	18
smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun		blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta	
SPICY BLACK BEAN BURGER V	16		
black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun			

BRUNCH			
saturday + sunday until 4pm			
BANANA BREAD V	10	CRISPY CHICKEN EGGS BENEDICT	18
cinnamon-maple butter		smoked gouda sautéed spinach english muffin fresno hollandaise	
BRIE FRENCH TOAST	17	choice of crispy potatoes or fruit	
brioche maple syrup berry compote berries candied pecans powdered sugar bacon		FRIED CHICKEN + WAFFLES	18
BREAKFAST BOWL GF V	16	belgian waffles chili-infused maple syrup pickled onion	
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro		PORK BELLY HASH	17
CHILAQUILES VERDES	16	crispy potatoes caramelized red onion + red pepper	
Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema		add egg +2	
add: chorizo +6 chicken +6 shrimp +8 steak +18		STEAK + EGG + POTATOES GF	27
FARMER'S BREAKFAST	16	6 oz prime hanger steak scrambled eggs crispy potatoes	
2 eggs bacon sourdough toast house jam		GARDEN OMELETTE GF V	15
choice of crispy potatoes or fruit		spinach asparagus mushrooms tomatoes	
SUNRISE FARM TACOS GF	14	choice of: crispy potatoes or fruit	
scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja		BLTE	17
		fried eggs tomato bacon lettuce smoked gouda garlic aioli brioche	

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

DESSERTS			
now offering espresso, cappuccino, latte, macchiato			
BROWN BUTTER COOKIE SKILLET	14	TRIPLE LAYER CHOCOLATE CAKE	14
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle		milk + dark chocolate ganache powdered sugar sea salt caramel	
*baked to order please allow 15 minutes		BERRY CHEESECAKE	12
CRÈME BRÛLÉE	12	seasonal berries graham cracker crust whipped cream chocolate sauce	
orange twist vanilla bean custard powdered sugar mint		MANGO SORBET	9
		fresh mango tajin	
		PISTACHIO GELATO	9
		roasted pistachios caramel sea salt	
		ESPRESSO GELATO	9
		whipped cream fresh ground espresso orange zest	

Gluten Free = GF | Vegetarian = V | Dairy Free = Df

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