



START + SHARE

CRISPY CHICKEN BAO BUNS gochujang glaze pickled red onions+ marinated cucumbers slaw fresh cilantro toasted sesame seeds sun-dried chili aioli	16	AHI TUNA TOSTADAS ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	23
CHARCUTERIE + CHEESE prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments	24	CRAB CAKES warm water crab remoulade arugula charred lemon pickled fresnos	25
FIG + GOAT CHEESE TOAST v fig jam goat cheese poached pear pickled red onion arugula aged balsamic candied walnuts	16	GRILLED OCTOPUS GF whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	26
RICOTTA + HONEY v local honeycomb whipped ricotta lemon berry compote microgreens grilled foccacia	14	PORK BELLY bourbon glaze carrot puree charred shishito peppers shaved radish spicy cashews	16
BRUSSELS SPROUTS v GF honey roasted aioli lemon zest aged parmesan herbs	14		

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 seasonal greens roasted beets shaved radish orange supremes candied walnuts red onion goat 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 lemon caper butter sauce	44
PRIME HANGER STEAK GF grilled crispy potatoes charred leek chimichurri	38
PRIME STRIP & SHRIMP GF 10oz prime New York strip poach butter shrimp whipped potato purée charred broccolini red wine reduction <small>*limited quantity available</small>	48

PASTA

RISOTTO PRIMAVERA GF V	22	PESTO GNOCCHI V	26
arborio rice green peas shaved asparagus vegetable broth citrus mint aged parmesan		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 beef house pickles bib lettuce red onions smoked cheddar gochunjang 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	

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 V GF	9
toasted sourdough tomato butter olive oil sea salt		parmesan herbs rosemary aioli		CARROTS	
				harissa hot honey herbs	

DESSERTS

now offering espresso, cappuccino, latte, macchiato					
BROWN BUTTER COOKIE SKILLET	14	CHOCOLATE GELATO	9	RASPBERRY SORBET DF	9
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle		chocolate chips whipped cream		raspberry compote mint	
*baked to order please allow 15 minutes		WHITE CHOCOLATE CREME BRÛLÉE GF	12	APPLE CRISP COBBLER	14
BUTTER PECAN CHEESECAKE	12	fresh berries white chocolate powdered sugar mint		granny smith apple brown sugar streusel caramel vanilla ice cream	
graham cracker crust sea salt caramel whipped cream		TRIPLE LAYER CHOCOLATE CAKE	14	PISTACHIO GELATO	9
		milk + dark chocolate ganache powdered sugar sea salt caramel		roasted pistachios carmel sea salt	

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.