



## START + SHARE

<b>CHARCUTERIE + CHEESE</b> 24	<b>AHI TARTARE</b> 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
<b>SUMMER BURRATA TOAST</b> 16	<b>PEI MUSSELS</b> 18
whipped burrata   tomato jam   herb pesto   roasted pistachios   basil microgreens	sundried tomato broth   white wine   nduja   garlic   shallots   fresh herbs   grilled focaccia
<b>RICOTTA + HONEY v</b> 13	<b>CRAB CAKES</b> 25
local honeycomb   whipped ricotta   lemon   berry compote   microgreens   grilled focaccia	warm water crab   remoulade   arugula   charred lemon   pickled fresnos
<b>GREEN GODDESS HUMMUS v</b> 14	<b>GRILLED OCTOPUS GF</b> 26
toasted sesame seeds   olive oil   mint   garden vegetables   warm pita	whipped potato puree   romesco   charred scallion chimichurri   blistered tomatoes   pickled fresnos   microgreens
<b>BRUSSELS SPROUTS v GF</b> 13	<b>PORK BELLY BAO BUNS</b> 16
honey roasted   aioli   lemon zest   aged parmesan   herbs	(3) radish kimchi   maple bourbon glaze   spicy cashews   scallions   sesame seeds

## GREENS + GRAINS + BOWLS

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

<b>FARMHOUSE SALAD GF V</b> 16	<b>SUMMER BOWL v</b> 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
<b>CLASSIC CAESAR</b> 14	<b>SALMON NIÇOISE SALAD GF</b> 28
romaine   egg   shaved parmesan   rosemary focaccia croutons   lemon zest   creamy caesar	hydro greens   herbed potatoes   green bean   capers   house olives   egg   dijon vinaigrette
<b>SOUTHWEST GRAIN BOWL GF V</b> 18	<b>SHRIMP POWER BOWL GF</b> 24
quinoa + rice   grilled corn   bell peppers   nopales   onion   cotija   avocado mousse   cilantro	mediterranean marinated shrimp   cilantro lime brown rice   avocado   roasted squash   charred broccolini   lime
<b>ROASTED BEET SALAD GF V</b> 18	<b>STEAK SALAD GF</b> 32
seasonal greens   roasted beets   shaved radish   candied walnuts   red onion   goat cheese   honey balsamic vinaigrette	8 oz prime hanger steak   seasonal greens   corn   marinated heirloom tomatoes   grilled red onion   gorgonzola   champagne vinaigrette
<b>CHICKEN GRAIN BOWL GF</b> 20	
brown rice + quinoa   shaved kale   shaved carrot   dried cranberries   avocado   sunflower seeds   pistachio pesto   charred lemon vinaigrette	

## MAINS

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

<b>SWEET CORN RISOTTO</b> <small>GF</small>	23	<b>PESTO GNOCCHI</b>	23
sweet corn puree   arborio   heirloom tomatoes   citrus   aged parmesan   butter   micro herbs		ricotta   charred tomatoes   spring squash   aged parm   toasted hazelnuts   citrus zest	
<b>SHORT RIB PAPPARDELLE</b>	28	<b>ANGEL HAIR SHRIMP PASTA</b>	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

<b>151 BURGER</b>	18	<b>SOUTHERN STYLE CRISPY CHICKEN</b>	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	
<b>SPICY BLACK BEAN BURGER</b> <small>V</small>	16	<b>CAJUN CHICKEN SANDWICH</b>	18
black bean + quinoa   grilled onion   bib lettuce   heirloom tomato   lemon aioli   avocado   sesame bun		blackened chicken   fire roasted chipotle aioli   pepper jack   arugula   pickled shallot   avocado   sourdough	

## BRUNCH

saturday + sunday until 4pm

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

## SIDES

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

## DESSERTS \$14

now offering espresso, cappuccino, latte macchiato

<b>WHITE CHOCOLATE CREME BRULEE</b> <small>GF</small>		<b>BROWN BUTTER S'MORES COOKIE SKILLET</b>
white chocolate   fresh berries   powdered sugar   mint		graham cracker crumble   marshmallow   vanilla ice cream   caramel   chocolate fudge <small>*baked to order   please allow 15 minutes</small>
<b>STRAWBERRY RHUBARB COBBLER</b>		<b>TRIPLE LAYER CHOCOLATE CAKE</b>
granola streusel   vanilla ice cream   whipped cream   salted caramel drizzle		milk + dark chocolate ganache   powdered sugar   sea salt caramel
<b>BUTTER PECAN CHEESECAKE</b>		
graham cracker crust   sea salt caramel   whipped cream		

Gluten Free = GF | Vegetarian = V  
Ask your 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.