



START + SHARE

CHARCUTERIE + CHEESE	24	MUSHROOM + SHALLOT ARANCINI	15
prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments		arborio rice napoletana sauce aged parmesan micro herbs	
FIG + GOAT CHEESE TOAST v	16	AHI TARTARE	23
fig jam goat cheese poached pear pickled red onion arugula aged balsamic candied walnuts		wonton shells avocado shaved cucumber fresno aioli chili garlic soy pickled radish micro salad	
RICOTTA + HONEY v	13	CRAB CAKES	25
local honeycomb whipped ricotta lemon berry compote microgreens grilled foccacia		warm water crab remoulade arugula charred lemon pickled fresnos	
ROASTED CARROT TAHINI DIP v	14	GRILLED OCTOPUS GF	26
chickpeas roasted carrots cumin ginger tahini pomegranate seeds roasted pepitas feta cheese warm pita		whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	
BRUSSELS SPROUTS v GF	13	PORK BELLY	16
honey roasted aioli lemon zest aged parmesan herbs		maple bourbon glaze sweet potato puree wild mushrooms pickled fresnos spicy cashews microgreens	

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD GF V	16	PRIME HANGER SALAD GF	32
arcadian harvest greens poached pears dried cranberries goat cheese shaved red onion toasted pecans pomegranate vinaigrette		seasonal greens corn heirloom tomatoes roasted bell pepper grilled red onion gorgonzola cheese avocado green goddess	
CLASSIC CAESAR	14	SOUTHWEST GRAIN BOWL GF V	18
romaine egg shaved parmesan rosemary focaccia croutons lemon zest creamy caesar		quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	
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	
SEARED AHI TUNA SALAD	34	HARVEST BOWL GF	21
frise shaved red cabbage cucumber edamame avocado watermelon radish green onion sesame seeds lemongrass + ginger vinaigrette		chicken baby kale red quinoa apples squash dried cranberries feta cheese hazelnuts apple cider vinaigrette	
SALMON NIÇOISE SALAD GF	28	CHICKEN GRAIN BOWL GF	20
hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette		brown rice + quinoa shaved kale shaved carrot dried cranberries avocado sunflower seeds pistachio pesto charred lemon vinaigrette	

MAINS

SAGE ROASTED CHICKEN	28
sage creamy polenta sautéed swiss chard & wild mushrooms winter jus	
BLACKENED SHRIMP + GRITS	24
creamy grits roasted tomatoes green onion garlic beer pickled fresno	
MISO-GLAZED SALMON	32
miso glaze carrot and ginger puree herb-infused couscous sautéed asparagus sesame seeds & radish	
SEA BASS + SAFFRON	34
yellow curry saffron coconut rice roasted cauliflower pomegranate arils & parsley	
BONE-IN PORK CHOP	31
sweet potato puree garlic confit roasted Brussels sprouts & pearl onions apple rosemary balsamic reduction	
PRIME HANGER STEAK GF	36
grilled crispy potatoes charred leek chimichurri	
GRILLED RIBEYE	49
dry aged whipped potato puree charred broccolini citrus onion jus	

*limited quantity available

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

PASTA

AUTUMN RISOTTO GF 21	CALABRIAN ORECCHIETTE 21
arborio rice butternut squash puree roasted squash wild mushrooms citrus aged parmesan roasted pistachios crispy sage	ground fennel sausage spinach wild mushrooms calabrian cream sauce grana padano herbed-garlic breadcrumbs
RIGATONI SHRIMP PASTA 22	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 gochujang aioli	house fermented hot sauce pickles shaved slaw brioche bun
151 BURGER 18	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	PORTABELLA BENEDICT v GF 16
cinnamon-maple butter	marinated portabella spinach heirloom tomato poached eggs hollandaise paprika chives choice of crispy potatoes or fruit
BLUEBERRY CORNBREAD v 10	CRISPY CHICKEN EGGS BENEDICT 18
whipped lemon cream cheese lemon zest	smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit
BRIE FRENCH TOAST 17	FRIED CHICKEN + WAFFLES 18
brioche maple syrup berry compote berries candied pecans powdered sugar bacon	belgian waffles chili-infused maple syrup pickled onion
BREAKFAST BOWL GF v 16	PORK BELLY HASH 17
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro	crispy potatoes caramelized red onion + red pepper add egg +2
CHILAQUILES VERDES 16	STEAK + EGG + POTATOES GF 27
Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema add: chorizo +6 chicken +6 shrimp +8 steak +18	6 oz prime hanger steak scrambled eggs crispy potatoes
FARMER'S BREAKFAST 16	GARDEN OMELETTE GF v 15
2 eggs bacon sourdough toast house jam choice of crispy potatoes or fruit	spinach asparagus mushrooms tomatoes choice of: crispy potatoes or fruit
SUNRISE FARM TACOS GF 14	SUIZO OMELETTE GF 16
scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja	chihuahua cheese chorizo tomato onion salsa verde choice of: crispy potatoes or fruit
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 Df 9
roasted sourdough tomato butter olive oil sea salt	parmesan herbs rosemary aioli	CARROTS harissa hot honey herbs

DESSERTS

now offering espresso, cappuccino, latte, macchiato

RASPBERRY SORBET Df 9	APPLE CRISP COBBLER 14	CHOCOLATE GELATO 9
fresh raspberries mint	granny smith apple brown sugar streusel caramel vanilla ice cream	chocolate chips whipped cream
PUMPKIN CREME BRULEE GF 12	TRIPLE LAYER CHOCOLATE CAKE 14	PISTACHIO GELATO 9
pumpkin custard caramelized sugar spiced chantilly cream	milk + dark chocolate ganache powdered sugar sea salt caramel	roasted pistachios rosemary sprig
BUTTER PECAN CHEESECAKE 12		BROWN BUTTER COOKIE SKILLET 14
Graham cracker Crust Sea Salt Caramel Whipped Cream		graham cracker crumble chocolate chips vanilla ice cream caramel chocolate drizzle

*baked to order | please allow 15 minutes

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.