



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 GF 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 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 GF 23 sweet corn puree arborio heirloom tomatoes citrus aged parmesan butter micro herbs	PESTO GNOCCHI 23 ricotta charred tomatoes spring squash aged parm toasted hazelnuts citrus zest
SHORT RIB PAPPARDELLE 28 braised short rib confit tomato crispy sage pecorino	ANGEL HAIR SHRIMP PASTA 26 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 smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun	SOUTHERN STYLE CRISPY CHICKEN 18 house fermented hot sauce pickles shaved slaw brioche bun
SPICY BLACK BEAN BURGER v 16 black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun	CAJUN CHICKEN SANDWICH 18 blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta

BRUNCH

saturday + sunday until 4pm

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

SIDES

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

DESSERTS

now offering espresso, cappuccino, latte, macchiato

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

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.