



START + SHARE

RICOTTA + HONEY v local honeycomb whipped ricotta lemon berry compote microgreens grilled focaccia	15	AHI TUNA TOSTADAS ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	24
BRUSSELS SPROUTS v gf honey roasted aioli lemon zest aged parmesan herbs	13	GRILLED OCTOPUS gf whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	26
HARVEST BRIE TOAST v sourdough fig jam baked brie poached pears candied walnuts thyme-infused honey balsamic glaze crispy sage	15	SHORT RIB ARANCINI braised-short rib arborio risotto napolitana sauce aged-parm house-made giardiniera microgreens	17
CRISPY CHICKEN BAO BUNS gochujang glaze pickled red onion + marinated cucumber slaw fresh cilantro toasted sesame seeds sun-dried chili aioli	17	CRISPY PORK BELLY butternut squash purée maple-bourbon glaze pickled fresno shaved apple & microgreens	17
CHARCUTERIE + CHEESE prosciutto bresaola soppressata manchego cave aged gouda danish blue seasonal accompaniments	22		

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD gf v arcadian harvest greens shaved apple goat cheese pickled shallots pomegranate seeds candied pecans pomegranate molasses 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 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	HARVEST BOWL gf grilled chicken baby kale & shaved brussels sprouts roasted squash goat cheese pickled onions quinoa dried cranberries toasted hazelnuts cider 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

ROSEMARY AIRLINE CHICKEN butternut squash purée yellow cauliflower & wild mushrooms braised-purple cabbage velouté de marsala	29
BLACKENED SHRIMP + GRITS creamy grits tomato beer reduction green onion garlic pickled fresno	25
PAN-SEARED MEDITERRANEAN SEA BASS herb-infused pearl pasta golden curry charred asparagus confit tomato pomegranate pearls + micro herb salad	42
PAN-SEARED ATLANTIC SALMON gf cauliflower purée roasted fingerling potatoes charred broccolini pomegranate-thyme gastrique microgreens salad	32
SLOW-BRAISED PORK SHANK creamy polenta roasted brussels + tri-color carrots port + fig demi crushed pistachios & mustard microgreens	39
PRIME HANGER STEAK gf crispy potatoes charred leek chimichurri	40
PRIME STRIP & SHRIMP gf 10 oz prime new york strip butter poached shrimp whipped potato purée charred broccolini red wine jus *limited quantity available	49

PASTA

WILD MUSHROOM CARBONARA RISOTTO sautéed wild mushrooms arborio pancetta aged-pecorino egg yolk truffle oil crispy sage	23	ROASTED SQUASH ORECCHIETTE roasted squash house-made sausage kale charred leeks brown butter crema aged-pecorino toasted pepitas	26
RIGATONI SHRIMP PASTA smoked spanish chorizo shallots garlic tomato crema aged-parm fresh herbs	23	SHORT RIB PAPPARDELLE braised-short rib confit tomato crispy sage grana padano	29

SANDWICHES

all sandwiches come with fries add: bacon +3 egg +2 avocado +3			
KOBE BURGER ½ lb A5 wagyu patty gruyere bib lettuce heirloom tomato house pickles crispy onions potato bun gochujang aioli	22	SOUTHERN STYLE CRISPY CHICKEN house fermented hot sauce pickles shaved slaw brioche bun	18
151 BURGER smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun	19	CAJUN CHICKEN SANDWICH blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta	18
SPICY BLACK BEAN BURGER v black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun	16		

BRUNCH

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

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	GRILLED BROCCOLINI v 8 miso glaze sliced almonds aged parmesan lemon zest
BREAD + BUTTER v 8 toasted sourdough tomato butter olive oil sea salt	TRUFFLE FRIES v GF 10 parmesan herbs rosemary aioli	HONEY ROASTED v GF Df 9 CARROTS harissa hot honey herbs

DESSERTS

now offering espresso, cappuccino, latte, macchiato					
BROWN BUTTER COOKIE SKILLET	14	TRIPLE LAYER CHOCOLATE CAKE	14	RASPBERRY SORBET GF	9
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle		milk + dark chocolate ganache powdered sugar sea salt caramel		raspberry compote mint	
*baked to order please allow 15 minutes				PISTACHIO GELATO	9
				roasted pistachios caramel sea salt	
PUMPKIN CRÈME BRÛLÉE GF	11	CARROT CAKE	14	ESPRESSO GELATO	9
pumpkin custard caramelized sugar spiced chantilly cream		mascarpone maple cream spiced apple caramel candied pecan crumble		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.