



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
FIG & 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 arugula supreme oranges shaved watermelon radish candied walnuts goat cheese honey balsamic vinaigrette	18	WINTER 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 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

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

SANDWICHES			
all sandwiches come with fries add: bacon +3 egg +2 avocado +3			
KOBE BURGER	22	SOUTHERN STYLE CRISPY CHICKEN	18
½ lb A5 wagyu patty gruyere bib lettuce heirloom tomato house pickles crispy onions potato bun gochujang 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	

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 choice of crispy potatoes or fruit	
BREAKFAST BOWL GF v	16	FRIED CHICKEN + WAFFLES	18
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro		belgian waffles chili-infused maple syrup pickled onion	
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	BLTE	17
scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja		fried eggs tomato bacon lettuce smoked gouda garlic aioli brioche	

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

DESSERTS			
now offering espresso, cappuccino, latte, macchiato			
BROWN BUTTER COOKIE	14	TRIPLE LAYER	14
SKILLET		CHOCOLATE CAKE	
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle *baked to order please allow 15 minutes		milk + dark chocolate ganache powdered sugar sea salt caramel	
WHITE CHOCOLATE GF	12	ESPRESSO GELATO	9
CREME BRÛLÉE		whipped cream fresh ground espresso orange zest	
fresh berries white chocolate powdered sugar mint		RASPBERRY SORBET  GF	9
		raspberry compote mint	
		PISTACHIO GELATO	9
		roasted pistachios caramel sea salt	
		CARROT CAKE	14
		mascarpone maple cream spiced apple caramel candied pecan crumble	

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.