



START + SHARE

RICOTTA + HONEY v	14	AHI TUNA TOSTADAS	23
local honeycomb whipped ricotta lemon berry compote microgreens grilled focaccia		ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	
BRUSSELS SPROUTS v gf	14	GRILLED OCTOPUS gf	26
honey roasted aioli lemon zest aged parmesan herbs		whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	
HARVEST BRIE TOAST v	17	SHORT RIB ARANCINI	17
sourdough fig jam baked brie poached pears candied walnuts thyme-infused honey balsamic glaze crispy sage		braised-short rib arborio risotto napoletana sauce aged-parm house-made giardiniera microgreens	
CRISPY CHICKEN BAO BUNS	16	CRISPY PORK BELLY	17
gochujang glaze pickled red onion + marinated cucumber slaw fresh cilantro toasted sesame seeds sun-dried chili aioli		butternut squash purée maple-bourbon glaze pickled fresno shaved apple & microgreens	
CHARCUTERIE + CHEESE	24		
prosciutto bresaola soppressata manchego cave aged gouda danish blue seasonal accompaniments			

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD gf v	16	SOUTHWEST GRAIN BOWL gf v	18
arcadian harvest greens shaved apple goat cheese pickled shallots pomegranate seeds candied pecans pomegranate molasses vinaigrette		quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	
CLASSIC CAESAR	14	MACRO GRAIN BOWL gf	22
romaine shaved egg aged parmesan sourdough croutons lemon zest creamy caesar		grilled chicken brown rice + quinoa shaved kale shaved carrot dried cranberries avocado chickpeas sunflower seeds pistachio pesto charred lemon vinaigrette	
ROASTED BEET SALAD gf v	18	HARVEST BOWL gf	22
roasted red & golden beets watercress supreme oranges shaved watermelon radish candied walnuts whipped ricotta cheese honey balsamic vinaigrette		grilled chicken baby kale & shaved brussels sprouts roasted squash goat cheese pickled onions quinoa dried cranberries toasted hazelnuts cider vinaigrette	
SALMON NIÇOISE SALAD gf	28	SHRIMP POWER BOWL gf	24
hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette		mediterranean marinated shrimp cilantro lime brown rice avocado roasted squash charred broccolini lime	

MAINS

ROSEMARY AIRLINE CHICKEN	29
butternut squash purée yellow cauliflower & wild mushrooms braised-purple cabbage velouté de marsala	
BLACKENED SHRIMP + GRITS	24
creamy grits tomato beer reduction green onion garlic pickled fresno	
PAN-SEARED MEDITERRANEAN SEA BASS	42
herb-infused pearl pasta golden curry charred asparagus confit tomato pomegranate pearls + micro herb salad	
PAN-SEARED ATLANTIC SALMON gf	32
cauliflower purée roasted fingerling potatoes charred broccolini pomegranate–thyme gastrique microgreens salad	
SLOW-BRAISED PORK SHANK	39
aged-cheddar polenta roasted brussels + tri-color carrots port + fig demi crushed pistachios & mustard microgreens	
PRIME HANGER STEAK gf	38
crispy potatoes charred leek chimichurri	
PRIME STRIP & SHRIMP gf	48
10 oz prime new york strip butter poached shrimp whipped potato purée charred broccolini red wine jus	

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	21	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
BRIE FRENCH TOAST brioche maple syrup berry compote berries candied pecans powdered sugar bacon	17	FRIED CHICKEN + WAFFLES belgian waffles chili-infused maple syrup pickled onion	18
BREAKFAST BOWL GF v sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro	16	PORK BELLY HASH crispy potatoes caramelized red onion + red pepper add egg +2	17
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 brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle *baked to order please allow 15 minutes		TRIPLE LAYER CHOCOLATE CAKE 14 milk + dark chocolate ganache powdered sugar sea salt caramel	RASPBERRY SORBET Df 9 raspberry compote mint
PUMPKIN CRÈME BRÛLÉE GF 11 pumpkin custard caramelized sugar spiced chantilly cream		CARROT CAKE 14 mascarpone maple cream spiced apple caramel candied pecan crumble	PISTACHIO GELATO 9 roasted pistachios caramel sea salt
			ESPRESSO GELATO 9 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.