



START + SHARE

SUMMER HERB HUMMUS pistachios garden vegetables warm pita	14	CHARCUTERIE + CHEESE chef's selection of 3 meats & cheeses seasonal accompaniments	25
GRILLED OCTOPUS GF potato puree charred tomato paprika pickled onion + fresno romesco(nuts) dill	19	BURRATA TOAST sourdough charred tomato jam basil pesto whipped burrata spiced pistachio micro greens olive oil	15
CRAB CAKES warm water crab kale + carrot slaw remoulade charred lemon	21	RICOTTA + HONEY local honey comb whipped ricotta lemon berry compote Basil	16
PORK BELLY bourbon glaze sweet corn puree blistered shishito peppers + tomatoes pickled onions	16		

GREENS + GRAINS

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

STEAK SALAD prime hanger steak corn heirloom tomatoes avocado gorgonzola green goddess	25	GRILLED SALMON NIÇOISE GF hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette	19
CHICKEN KALE BOWL GF baby kale red quinoa avocado egg almond cranberry chickpeas citrus vinaigrette	16	SOUTHWEST GRAIN BOWL GF V quinoa grilled: corn, bell peppers, nopales, onion cotija avocado mousse cilantro	18
CHARRED CAESAR V baby romaine aged parmesan egg crispy pancetta lemon sourdough croutons	16	ROASTED BEET SALAD GF V roasted beets arugula frisée goat cheese candied walnuts red onion honey balsamic	16
SUMMER ARUGULA strawberries pecans burrata blueberries strawberry basil vinaigrette	14		

SANDWICHES

all sandwiches come with fries | add: bacon +3 | egg +2 | avocado +3

LOBSTER ROLL New England roll Maine lobster celery lettuce garlic aioli smoked paprika			32
SPICY BLACK BEAN BURGER V black bean + quinoa roasted red pepper avocado spiced aioli münster cheese green leaf tomato			16
CAJUN CHICKEN SANDWICH blackened chicken cajun aioli heirloom tomatoes avocado arugula pickled onions			17
SOUTHERN STYLE CRISPY CHICKEN house fermented hot sauce pickles shaved slaw brioche bun			16
151 BURGER bacon jam smoked cheddar crispy onion pineapple barbecue lettuce tomato brioche bun			16

PASTA

SHRIMP + PANCETTA sautéed shrimp peas fava beans crispy pancetta mint lemon ricotta	22	SWEET CORN RISOTTO sweet corn puree charred corn tajin butter garden herbs aged parmesan	19
SHORT RIB PAPPARDELLE braised short rib confit tomato crispy sage pecorino	25	ROASTED LEEK + CAULIFLOWER V charred leek pesto fettuccini lemon hazelnuts	18

MAINS

SHRIMP POWER BOWL GF	21
mediterranean spiced shrimp Spanish brown rice avocado charred broccolini grilled lemon	
SALMON POKE BOWL	22
white rice avocado favas red cabbage peas shoots sesame seeds fermented soy reduction	
PAN-SEARED SALMON	24
asparagus favas peas wild mushrooms miso glaze	
BLACKENED SHRIMP + GRITS	21
roasted tomatoes green onion garlic beer pickled fresno creamy grits	
CHILEAN SEA BASS	29
lemon orzo blistered tomatoes sautéed asparagus roasted red pepper sauce	
OVEN ROASTED CHICKEN GF	24
cauliflower puree summer squash asparagus tips black garlic jus	
PRIME HANGER STEAK GF	29
grilled crispy potatoes charred leek chimichurri	
GRILLED RIBEYE GF	48
dry aged whipped potato puree charred broccolini citrus roasted garlic wild herb butter	
<small>LIMITED QUANTITY AVAILABLE</small>	

BRUNCH

saturday + sunday until 4pm

BANANA BREAD V	8	CHEESE OMELETTE GF V	14
cinnamon-maple butter		choice of: cheddar goat cheese bleu cheese	
VEGGIE OMELETTE GF V	14	<small>CHOICE OF: CRISPY POTATOES OR FRUIT</small>	
asparagus spinach		FRIED CHICKEN + WAFFLES	15
PORK BELLY HASH	16	belgian waffles chili-infused maple syrup pickled onion	
crispy potatoes caramelized red onion + red pepper		CHILAQUILES V	14
BREAKFAST BURRITO	15	tortilla chips scrambled eggs salsa verde cotija	
bell peppers cotija crispy potatoes		<small>ADD CHICKEN +6 SHRIMP +8 SALMON +8 STEAK +10</small>	
FARMER'S BREAKFAST	14	CRISPY CHICKEN BENEDICT	16
2 eggs bacon sourdough toast house jam crispy potatoes		smoked gouda sautéed spinach english muffin fresno hollandaise	
		<small>CHOICE OF CRISPY POTATOES OR FRUIT</small>	
		STEAK + EGG + POTATOES GF	26
		hanger steak scrambled eggs crispy potatoes	

SIDES

KENNEBEC FRIES GF V	5	PIMENTO MAC + CHEESE V	8	ROASTED TOMATO BISQUE V	6
house made		aged cheddar cream cheese pimento peppers cornbread crumbles		basil sourdough croutons fresh herbs	
HOUSEMADE GRITS GF V	6	TRUFFLE FRIES GF V	8	BROCCOLINI GF V	6
southern style		parmesan herbs		grilled aged parmesan lemon zest	
CRISPY POTATOES GF V	6				
aioli herbs					

KIDS

all kids meals come with choice of: fries | broccolini

KID'S CHEESEBURGER	10	MAC + CHEESE V	10
aged cheddar brioche bun fries		aged cheddar fries	
CHICKEN STRIPS	10	GRILLED CHEESE V	10
grilled or crispy fries		griddled, aged cheddar, brioche	

GF V V Gluten Free = GF | Vegetarian = V | Vegan = Circle V