

FOR THE TABLE

Potato Leek Soup 7

potato croutons, fines herbes, greek olive oil

Fennel Focaccia 8

whipped butter, citrus marmalade

Marinated Spanish Olives 7 GF

Mussels & Clams 14

shallot, garlic, chorizo, pickled red onion, white wine, butter, cilantro, toast

Lamb Kafta Meatballs 12

tahini sauce, pine nuts, pickled turnips, parsley

HANDHELDS

served with pork fat fries

Cheeseburger 16

aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun

add fried egg \$1

Pairs well with Flux Grenache blend

The Truffle Burger 22

white truffled parmesan, shaved black truffle, caramelized onion, truffle salt, Dutch crunch bun

Pairs well with Domaine Eden Cabernet Sauvignon

Grilled Cheese 15

edam, morbier & two year cheddar cheeses; speck, arugula, toasted pugliese

Pairs well with Castelo do Papa Godello

Please ask your server about menu items that are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Inform your server of any allergies.

Pork Fat Fries 7

Marcona Almonds 7 GF

Pierogies 11

potato & gouda filling, walnuts, whey creamed leeks, pea shoots

Beer Battered Smelt 12

sauce gribiche, lemon

Korean Leek Pancake 12

carrot, cabbage, asian pear, gochujang dressing, soy vinaigrette

SALADS

Winter Salad 14

arugula, radicchio, frisée, celeriac & miso velouté, candied pecans, pickled raisin, crispy jamón serrano, smoked maple & sherry vinaigrette

Heirloom Lettuce Salad 10

hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette

Caesar 12 GF

white anchovy, parmesan, sweetbread croutons, caramelized anchovy dressing

Salad Niçoise 15 GF

Spanish tuna loin, butterball potato, crushed olives, celeriac & radish, soft boiled egg, VPF greens, sauce gribiche, truffled balsamic

Citrus Salad 12 GF

Indian River grapefruits & tangelo, arugula, shaved red onion, champagne vinaigrette, marcona almond, mint, citronette

PASTAS

Cacio e Pepe 12/22

leek tops, black pepper broth, parmesan, bucatini noodle

Pairs well with Gloria Ferrer Pinot Noir

Short Rib Cresc Tajat 15/25

whey, buttermilk ricotta, beef jus, horseradish, charred parsnip, kale

Pairs well with Maeli Merlot blend

Cioppino 17/27

clams, mussels, shrimp, smoked fish cheek, uni & caviar butter, squid ink linguine

Pairs well with Big Little 'Mixtape' Riesling blend

Gnocchi 14/24

fromage blanc, freezer peas, citrus marmalade, pea shoot pistou, crispy speck, marigold

Pairs well with Elena Walch Pinot Bianco

Oxtail Cappelletti 16/26

pine nuts, currants, VPF greens, cocoa pasta, grana padano parmesan

Pairs well with Chanteleuserie Cabernet Franc

Chestnut Campanelle 14/24

chicken liver, roasted mushroom, kale, walnut, grana padano parmesan, sherry

Pairs well with Domaine de Nizas Syrah blend

All of our pastas are made in house daily with traditional methods and thoughtfully sourced ingredients.

ENTREES

Market Fish MP

rotating daily selection; please inquire

Lamb Chops 2/30 4/39

beets, arugula, crushed olives, blood orange, sourdough, taramosalata sauce

Pairs well with Paydirt Zinfandel blend

Pork Chop 26

aleppo & pear glazed; braised savoy cabbage, bacon, Well's Orchard apples

Pairs well with Chevreau Vouvray Chenin Blanc

Winter Vegetable Galette 21

market vegetables, thyme, sunny farm egg, potato & leek purée, micro green salad

Pairs well with Saddleback Cellars Chardonnay

MI Grassfed Ribeye 38 GF

grilled red onion, VPF greens, pickled mustard seed, asparagus & scape escabeche, smoked pommes puree, red wine glaze

Pairs well with Anthill Farms Syrah

Chicken & Dumplings 22

winter market vegetables, herbed truffle broth, crispy chicken skin

Pairs well with TRIM Chardonnay



We're proud to serve environmentally responsible seafood based on the recommendations from Monterey Bay Aquarium Seafood Watch®. Learn more at seafoodwatch.org