

## SHARABLES

### HUMMUS

Edamame, Roasted Garlic, Gremolata Pita 11 VG 

### CHILLED SEAFOOD

3 Poached Jumbo Tiger Prawns, 3 Local Uni, 3 Pacific Oysters, Cocktail, Mignonette & Shiso Ponzu 34 GF

### PACIFIC OYSTERS

Half Dozen, Honey Ginger Mignonette, Lemon 17 GF

### HAMACHI CRUDO

Cara Cara Orange, Coconut, Kafir Powder, Sugar Snap, Green Onion, Pickled Fresno Chile 18 GF

### CHARRED OCTOPUS

Lyonnais Potato Salad, Frisee, Lemon, Toasted Almond Romesco 16 GF

### CHEESE & MEAT BOARD

Chefs Selection of Artisan Cured Meats & Cheese with Honeycomb, Marinated Olive, Marcona Almond, Grain Mustard, Local Jam, Cracker Bread & Baguette 23

### AVOCADO TOAST

Shaved Radish, Sprouts, Pumpkin Seeds, Arugula, Tomato, Evoo, Grilled Multigrain Bread 13 VG 

## BETWEEN THE BREAD

Served with Garlic Parmesan Fries

### CHICKEN PESTO

Grilled Chicken Breast, Fresh Mozzarella, Heirloom Tomato, Arugula, Basil Pesto, Ciabatta Roll 16 

### STEAKHOUSE BURGER

1/2 Pound of Ground Chuck, Brisket & Short Rib, Thick-Cut Neuske Bacon, Grilled Onion, Aged White Cheddar, Lettuce, Tomato, House Remoulade, Sour Pickle 18

### IMPOSSIBLE BURGER

Sprouts, Tomato, Onion, Romesco, Whole Grain Bun 17 VG 

### PRIME RIB DIP

Caramelized Onion, Gruyere Cheese, Au Jus, Horseradish Cream, Brioche Roll 18

## FARM & FIELD


### HARVEST SALAD

Chefs Selection of Farmers Market Greens & Vegetables, Truffle Vinaigrette, Blue Cheese & Walnut 13 V | GF 

### CALIFORNIA SALAD

Baby Gem, Avocado, Roasted Corn, Tomato, Reggiano, Pumpkin Seed, Lemon Ginger Vinaigrette 12 V | GF 

### ROASTED BEETS & CITRUS

Wild Arugula, Compressed Kumquat, Fennel, Red Onion, Almonds, Citrus Tarragon Vinaigrette, Aged Fiscalini Cheddar 12 V | GF 

### CRUNCHY CABBAGE & KALE SALAD

Sunflower Seeds, Quinoa, Scallion, Cilantro, Edamame, Ponzu Vinaigrette 12 V 

Add On: Shrimp, Chicken or Salmon 10

## LAND & SEA

### CLAM CHOWDER

Toasted Sourdough, Apple-Wood Smoked Bacon Cup 10 | Bowl 15

### VERLASSO SALMON

Fingerling Potato, Morels, Asparagus, Tomato Confit, Sweet Pea Romesco 26 GF 

### GRASS FED NEW YORK

9oz Steak, Garlic Fries, Charred Cipollini Onion, Porcini Jus 32 GF

### FARRO

Carrots, Cauliflower, Broccoli, Green Onion, Sugar Snap Peas, Crisp Wonton, Tamari, Sesame 16 VG 

### LOCAL CATCH

Sweet Corn Risotto, Fennel Confit, Lemon, Petite Spinach, Black Garlic Remoulade 28 GF 

*In support of minimum wage increase approved by San Diego voters and the California State Legislature, a 3% surcharge has been added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*