

SHARABLES

HUMMUS

Edamame, Roasted Garlic, Charred Shishito Peppers, Gremolata Pita 13 VG

WILD MUSHROOM RISOTTO

Maitake Mushroom, Roasted Kombucha Squash, Lemon Tarragon Ricotta 16 V | GF

CHILLED SEAFOOD*

3 Poached Jumbo Tiger Prawns, 3 Local Uni, 3 Pacific Oysters, Baja Ceviche, Apple Shiso Ponzu 36

PACIFIC OYSTERS*

Half Dozen, Apple Shiso Ponzu, Horseradish, Cocktail Sauce, Lemon 17

BAJA CEVICHE*

Avocado, Strawberry, Grilled Agave Lime, Sweet Potato Chips 18 GF

CHARRED OCTOPUS

Peanut Curry, Carrot Bitter Herb Salad 17 GF

CHEESE & MEAT BOARD

Chefs Selection of Artisan Cured Meats & Cheese with Honeycomb, Marinated Olives, House Pickles, Marcona Almonds, Grain Mustard, Local Jam, Cracker Bread & Baguette 29

FARM & FIELD

ROASTED BUTTERNUT SQUASH SOUP

Herb Crème Fraîche, Toasted Pepitas, Micro Thyme 12 | VG | V | GF

ROASTED BEETS & SEASONAL CITRUS

Wild Arugula, Citrus, Fennel, Red Onion, Almonds, Citrus Tarragon Vinaigrette, Aged Fiscalini Cheddar 13 V | GF

GRILLED ROMAINE

Seasonal Vegetables, Shaved Red Onion, Red Peppers, Goat Cheese, Balsamic Vinaigrette 13 V | GF

HARVEST SALAD

Chefs Selection of Local Farmers Market Greens & Vegetables, Truffle Vinaigrette, Goat Cheese, Toasted Pepitas 13 V | GF

BARTLETT PEAR SALAD

Baby Gem, Baby Kale, Glazed Pecans, Roasted Red Onions, Midnight Moon Cheese, Black Garlic Vinaigrette 13 GF

In support of minimum wage increase approved by San Diego voters and the California State Legislature, a 4% surcharge has been added to your check. A suggested 18% gratuity will be added to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

LAND & SEA

KING ORA SALMON

Fingerling Potato, Wild Mushroom, Asparagus, Tomato Confit, Sweet Pea Romesco 28 GF

DIVER SCALLOPS

Grilled King Mushrooms, Leeks, Harissa Eggplant Puree, Gremolata 38 GF

LOCAL CATCH

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

2020 FISHERMAN'S STEW

Cioppino Broth, Salmon, White Fish, Scallop, Clam, Crab Claws, Grilled Baguette 38

CURRY CAULIFLOWER

Garlic Quinoa, Roasted Carrots, Herb Salad 22 VG | GF

SHELTON FARMS FREE RANGE CHICKEN

Crispy Skin ½ Chicken, Marble Potatoes, Blistered Sungold Tomatoes, Pickled Baby Corn, Italian Salsa Verde 32 GF

GRASS-FED SHORT RIB

Roasted Beets, Thumbelina Carrots, Radicchio, Garlic Potato Puree, Braising Jus 36 GF

OSCAR FILET

Crab, Wholegrain Mustard Mash, Roasted Beech Mushrooms, Confit Pearl Onions, Chive Hollandaise 55 GF

16OZ COOKS RANCH HERITAGE PORK PORTERHOUSE

Apple Relish, Cabbage and Sweet Potato Hash, Apple Sage Gastrique, Pork Demi 40 GF

BUTCHER'S BLOCK

Selected Chef's Provisions MP

20 | TWENTY