

SHARABLES

HUMMUS

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

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

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

½ Pound of Ground Chuck, Brisket & Short Rib, Thick-Cut Neuske Bacon, Grilled Onion, Aged White Cheddar, Lettuce, Tomato, House Remoulade, Sour Pickle 18

VEGGIE 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, 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

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

Add-On: Shrimp, Chicken or Salmon 10

LAND & SEA

CLAM CHOWDER

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

KING ORA SALMON

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

GRASS FED NEW YORK

12oz Steak, Garlic Fries, Charred Cipollini Onion, Porcini Jus 36 GF

CURRY CAULIFLOWER

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

LOCAL CATCH

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

20 | TWENTY

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.*