

# FOR THE TABLE

Skillet Cornbread <i>Housemade Miso Butter + Brown Honey Butter, Flakey Sea Salt</i>	10	Torched Hokkaido Scallops <i>Soy Leche De Tigre, Sweet Onion, Sea Grapes, Arare Rice Pearls</i>	25
Trio of Spreads <i>Carrot Hummus, Green Olive Tapenade, Zucchini Baba Ghanoush, Naan</i>	20	Hamachi Tiradito <i>Aji Amarillo, Sweet Potatoes, Toasted Maize</i>	24
Local Petite Vegetable Crudit� <i>Farmer's Daily Selections, Green Sesame Dressing</i>	19	Fried Shrimp <i>Sweet + Spicy Aji Rocoto Mayo</i>	19
Burrata <i>Aged Balsamic Vinegar, Extra Virgin Olive Oil, Heirloom Tomatoes, Thai Basil</i>	20	Grilled Lobster Sando <i>Milk Bread, Miso Aioli, Furikake</i>	24
Cold Smoked Beef Carpaccio <i>Japanese Cucumber, Whisky Barrel Aged Soy, Tea Leaf Salad</i>	27	Empanada <i>Chimichurri, Lamb, King of Mushroom, Herby Ricotta</i>	15

*\*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# GREENS

Caesar Salad	21
<i>Little Gem Lettuce, Parmesan, Broken Croutons</i>	
Watermelon Salad	19
<i>Aged Balsamic Vinegar, Baby Beets, Endive, Local Feta, Flaky Sea Salt</i>	
Farro + Panzanella Salad	20
<i>Sherry Vinaigrette, Firebrand Rustic Bread, Heirloom Tomatoes, Cucumber, Peppers, Onion, Farmers Greens, Greek Cheese</i>	
Salad Add-Ons	
<i>Rotisserie Chicken</i>	10
<i>Seared Scallops</i>	18
<i>Crispy Shrimps</i>	11

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# ENTRÉES

Petaluma Rotisserie Half Chicken	39	Wagyu Burger	30
<i>Seasonal Vegetables, Fingerling Potatoes, Pan Sauce</i>		<i>White Cheddar Cheese, Togarashi, Miso Aioli, Traditional Fixings, Brioche Bun, Fries</i>	
Grilled Lamb Chops	54	<i>+ Bacon 4</i>	
<i>Green Olive Tapenade, Heirloom Tomatoes, Peruviana Olive, Cucumber, Lemon, Local Feta</i>		<i>+Fried Egg 4</i>	
12oz Creekstone Premium Angus NY Steak	55	<i>+Avocado 4</i>	
<i>Chimichurri, Whisky Barrel Aged Soy Sauce, Sea Salt Crispy Potatoes</i>		Eggplant Manicotti	28
40oz Creekstone Tomahawk Bone-In Ribeye Steak	185	<i>Plum Tomato Sauce, Kale, Quinoa, Ricotta, Parmesan</i>	
<i>King of Mushrooms, Creamy Japanese Whisky Sauce</i>		Cavatelli	29
		<i>Vegan Miso Cream, King of Mushroom, Kale, Black Garlic</i>	
		Corvina Nikkei	40
		<i>Aji Panca + Konbu Dashi, Rice Cracker, Kale, Baby Vegetables</i>	
		Tempura Whole Fish	MP
		<i>Crispy Noodle Salad, Korean BBQ Glaze</i>	

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# SIDES

## Additions

<i>Grilled Flat Bread</i>	6
<i>Sauteed Kale</i>	9
<i>Roasted Seasonal Vegetables</i>	10
<i>Hard-Seared Mushrooms</i>	12
<i>Buttered Rice</i>	12
<i>Thick Cut Fries</i>	9
<i>Fingerling Potatoes</i>	9

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