

DINNER MENU

charcuterie board

chef's selection 14

totten inlet clams

coconut, red curry, cilantro, basil 13

strawberry salad

frisee, rogue bleu cheese, marcona almond brittle, tarragon vinaigrette 12

durham ranch venison meatballs

chipotle chiles, tomato, sweet corn relish, cilantro 12

carlton farms pork belly

carrot kimchi, sweet chili, sesame seed 8

country style creole pork ribs

crispy leeks 10

radicchio salad

chinook gravlax, bagel crouton, poached egg*, asparagus, grain mustard vinaigrette 10

lamb crepinettes

chow chow, sunny side quail egg* 10

moroccan chicken salad

arugula, harissa, cucumber, grape, walnut, feta, preserved lemon dressing 13

daily pizza

chef's special 12

truffle fries

black garlic aioli 6

chickpea fries

harissa aioli 5

durham ranch rabbit

cornichon, heirloom carrot 21

roasted chinook salmon*

okra, cherry tomato, avocado-corn vinaigrette 25

seared oregon albacore*

artichoke, summer squash, bottarga, basil 23

draper valley farms fried half chicken

pickled watermelon, feta, arugula 19

pappardelle pasta

summer squash, eggplant, carrot-hazelnut pesto, ancient heritage hannah, poached duck egg* 18

lager braised painted hills short ribs

corn, face rock creamery white cheddar, calabrian chile, blackberry, fig 24

painted hills bavette steak*

sweet corn, eggplant, cherry tomato, cannellini beans, green peppercorn hollandaise 25

grilled alaskan halibut*

tom yum broth, totten inlet clams, shrimp, asparagus, fingerling potato, snap pea 22