



RAW

| | | |
|---|----|----|
| KAUAI SHRIMP⁺ | GF | 21 |
| shiso, daikon, sushi rice, chili aioli | | |
| TUNA CRUDO⁺ | GF | 26 |
| spring peas, salsa macha, citrus, pickled rhubarb | | |
| BEEF TARTARE⁺ | | 21 |
| rustic bread, egg yolk jam, caper, rosemary aioli | | |

VEGETABLES

| | | |
|---|------|----|
| ROASTED SWEET POTATO | GF V | 15 |
| sesame aioli, chili honey, parmesan, crispy shallots | | |
| CHARRED CABBAGE SALAD | GF | 16 |
| coconut-ginger dressing, crispy pork, pickled chili, thai peanuts, cilantro | | |
| BABY KALE CAESAR SALAD | | 16 |
| crushed ranch croutons, shaved parmesan, lemon dressing | | |
| SMASHED CUCUMBERS | GF V | 13 |
| salsa verde, tajín, cotija cheese | | |

COMFORTS

| | | |
|--|----|----|
| HOUSE-MADE FOCACCIA | | 11 |
| pea schmaltz, crispy chicken skin | | |
| CHICKEN LIVER & FOIE GRAS TART | | 16 |
| orange-elderflower gelée, kumquat, fennel | | |
| LOCAL WAGYU & LAMB MEATBALLS | | 21 |
| confit tomato, goat cheese, torn bread, herbs | | |
| SPANISH OCTOPUS | GF | 24 |
| braised garbanzo, paprika salsa verde, squid ink aioli | | |

INDULGENCES

| | | |
|---|---|----|
| STURGEON CAVIAR⁺ | | 60 |
| chicken nugget, duke's mayonnaise | | |
| TRUFFLE PASTA | V | 35 |
| house-made mafalde, french butter, aged parmesan | | |
| TORCHED STRIP LOIN CRISPY RICE* | | 26 |
| l. jacobs farm american wagyu, sesame-garlic aioli, egg yolk jam, crispy rice (2 pieces per order) | | |
| TRUFFLE SUPPLEMENT | | 18 |

Dishes marked with black truffles are thoughtfully selected by our culinary team to pair beautifully with this exquisite seasonal ingredient.



ENTRÉES

| | | |
|---|----|----|
| DAY BOAT HALIBUT | GF | 45 |
| asparagus, ramps, citrus, kalamansi, kosho mayo | | |
| GRILLED SWORDFISH | GF | 38 |
| spring pesto, duck fat potato | | |
| ROASTED LIBERTY LAMB LOIN | GF | 50 |
| lamb sausage, morels, asparagus | | |
| ROASTED DUCK | GF | 42 |
| sunchoke and spring onion purée, ramp jus | | |
| SPRING PASTA | | 35 |
| house-made mafalde, spring onion and peas, guanaciale, lemon, parmesan | | |
| PRIME EYE OF RIBEYE* | GF | 45 |
| spring onion chimichurri | | |
| SHORT RIB SMASH BURGER | | 24 |
| aged white cheddar, garlic aioli, onion jam | | |
| THE "BFPC" | GF | 75 |
| 32 oz. bone-in pork chop, porcini-fennel crust, local mushrooms, charred onion, banyuls | | |

SIDES

| | | |
|--|------|----|
| FANCY CURLY FRIES | GF V | 14 |
| garlic aioli, herbs | | |
| CREAMED LOCAL MUSHROOM & PEAS | | 16 |
| garlic, parmesan, soy | | |

GF V
Gluten Free Vegetarian
Many dishes can be made to accommodate dietary needs, upon request.

executive chef + co-owner, Casey Burchfield
chef de cuisine, Shaun Thomas
sous chef, Alec Rodriguez
managing partner + co-owner, Jon Altizer-Bieger

* ITEM SERVED RAW
* ITEM SERVED COOKED TO ORDER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS