

Small & To Share

Warm Olives - 10

Mediterranean Olive Mix / Castelvetro / Garlic

Late Spring Fruit - 16

Whipped Bulgarian Feta Cheese / Mint / Tarragon / Hazelnut Praline

Fava Bean Salad - 15

Avocado / Pickled Onion / Cucumber / Feta / Herb Yogurt Dressing

Corn Off The Cobb - 15

Chili Butter / Avocado Crema / Cotija

Bowl of Soup - 12

Belgioioso Burrata - 19

Wild Arugula / Prosciutto / Oven Roasted Tomato /

Kalamata Olive / McCauley Olive Oil / Acme Toast

Woodfire Oven Roasted Summer Squash - 13

Basil / Green Garlic

Saffron & Yogurt Marinated Skewers

Woodfire Flatbread / Fresh Herbs / Sumac / Herb Dressing

Joojeh Chicken Thigh - 16/ Filet Mignon - 21

Organic Broccoli - 13

Chili Flake / Green Garlic / Lemon

Eggplant Involtni - 16

Heirloom Tomato Sauce / Basil / Fresh Mozzarella / Parmesan



05.29.26 Dinner

Served at 5pm

We value **quality** over quantity. **Sustainability** over mass production. **Natural** over artificial. We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may be harmful.

3% Card Processing Fee added to all card transactions.

Parties of 6 or more will be charged a 20% **service fee.**

Join Us for Late Night Chef's Special
Last Hour of Service Every Night

\$38

Chef's Daily Choice of Protein

Roasted Herbed Potatoes / Arugula Salad
with Parmesan

5 oz glass of

2025 Wairau River, Sauvignon Blanc

or

2023 Cusumano, Nero D'Avola

Main

Painted Hills Grilled Hanger Steak - 49

Grilled Spring Onion / Yukon Gold Potato

72 Hour Long Cooked Lamb Ragu - 35

Fresh Papperdelle / Parmesan

1/2 Pound Wagyu Cheeseburger - 35

Beer Battered Onion Rings / Sharp White Cheddar / Charred Spring Onion
Aioli / Wild Arugula / Applewood Smoked Bacon & Strawberry Jam / MSK
Fries

Mary's Chicken al Mattone - 33

Seasonal Vegetables / Demi-Glace

Sierra Nevada Farms Bone-In Pork Chop - 41

Moroccan Braised Cabbage / Smokey Eggplant Relish

Wild Yellow Tail - 39

Organic Carrot / Fava / Leek / Baby Spinach / Meyer Lemon Salsa

Basil Pesto Pasta - 29

Fresh Fettuccini / Burrata / Parmesan / Pinenut / Arugula

Wood-Fired Pizza

Margherita - 25

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 28

Corn / Tomato Sauce / Mozzarella

Summer Squash - 29

Roasted Spring Onion / Mozzarella / Pesto / Oven Roasted Tomato / Feta

Prosciutto - 31

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Roasted Tomato

Pizza Alla Norma - 29

Roasted Eggplant / Spring Onion / Mozzarella / Oven Roasted Tomato /
Mint / Ricotta Salata

Pizza Add-Ons

Parmaggiano Reggiano 4

Kalamata Olives // Red Onions // Garlic Confit // Wild Arugula 3

Fennel Sausage // Ham // Pepperoni 5

Burrata // Prosciutto 9