the backyard

starters

spicy beer-steamed shrimp cocktail sauce and lemon 22

market lettuces with cucumber, piquillo buttermilk, cherry tomatoes and feta 19

beets and avocado local citrus, whipped labneh, urfa and pistachios 19

charcuterie board with pork rillettes, salumi, chorizo and grilled toast 26

from the wood grill

local asparagus polenta, garroxta, pea shoots and green garlic and lemon salsa 34

baja striped bass green romesco, harissa carrots and cumin yogurt 42

young chicken escarole, pecorino pudding, mustard and salsa rustica 38

country style pork chop white bean puree, blistered tomatoes, purslane and za'atar butter 45

rib eye steak campfire potatoes, grilled broccoli and tapenade 68

sides

mac n' cheese scallions and toasted breadcrumbs 17

charred shishito peppers avocado crema, salbitxada and cotija 16

fried potatoes 16

Desserts

honey panna cotta anis pizzelle & grilled grapes 16

kabocha cheesecake caramelized kabocha with spiced pepitas, crème fraiche & micro fennel 16