

Father's Day 2018

Daily Cheese Selection

dried mission figs | fennel mostarda | house made jam | candied walnuts | local honey comb | toasted sourdough

- a) saint andre | france | cow's milk | soft | triple cream | buttery
- b.) cashel crozier blue | ireland | sheep's milk | blue veined | pungent | unctuous
- c.) somerdale red dragon | england | cow's milk | cheddar | ale | mustard seed
- d.) fromage du jour

1 cheese \$9 | 2 cheeses \$14 | 3 cheeses \$18 | 4 cheeses \$21

Appetizers

tuna tartare
ahi tuna, tobiko, avocado, crispy rice noodles

15.

spanish octopus
grilled with kimchee pancakes and sesame ginger greens

14.

fried green tomato "BLT"
pimento cheese, bacon marmalade, cilantro aioli

13.

almond crusted calamari
tangerine cream, asian slaw, serrano peppers, and crispy wontons

14.

Soup & Salad

chicken noodle
orzo, carrots, leeks

7.

stone fruit salad
mixed greens, goat cheese, almonds, scorched honey vinaigrette

10.

caesar salad
boquerones, shaved parmesan and fried shallots

9.

Mains

tofu stir fry

black bean sauce, broccolini, carrots, peppers, immature corn, rice noodles

22.

joyce farms airline chicken breast

achiote rub, dirty rice, sautéed spinach, mexican street corn, cotija cheese

30.

prosciutto wrapped diver scallops

pappardelle pasta, english peas, roasted cauliflower, basil cream sauce

36.

grilled fresh catch dill

shallot israeli couscous curried squash puree cucumber salsa fresca

mkt.

mushroom and apple stuffed duck breast

stone fruit gastrique fresh cherries turnip puree, rutabaga & edamame

35.

Dinner for two

Linz grilled 30 oz. dry-aged Tomahawk Ribeye

kohlrabi & sweet potato gratin, butter poached jumbo asparagus

98.

****menu subject to change****

**consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness.*

**despite the best efforts of our kitchen staff, items on this menu may contain traces of allergens such as peanuts, tree nuts, fish & shellfish, soy, egg, dairy, and wheat.*