

The DINING ROOM

SOUP/ PETIT SALADS

FARMER'S MARKET SOUP 9

SMOKED CHICKEN SALAD 11

Baby arugula, mustard crouton, pickled fennel, roasted grapes, blistered tomatoes, apple cider vinaigrette

GRILLED CAESAR 8

Grilled romaine heart parmesan-caesar vinaigrette

ICEBERG WEDGE 9

Blue cheese dressing, cabrales, speck

LOBSTER LOUIE 18

Boston lettuce, tomato, pickled fennel, smoked chili dressing

ORGANIC GREENS 8

Baby beets, goat cheese, smoked almonds, sherry-mustard vinaigrette

FLATBREADS

WILD MUSHROOM FLATBREAD 13
Arugula-Hazelnut pesto, goat cheese, crispy leeks

FIG FLATBREAD 13

Fig jam, caramelized onions, blue cheese, bresaola, roasted figs

TOMATO FLATBREAD 13

Black truffle cream, burrata

PESTO PIZZA 14

Burrata, oven-dried tomatoes

SMALL PLATES

OYSTERS 18

Half dozen market fresh oysters
horseradish snow, spiced tomato broth

OYSTERS AND CAVIAR 24

DATES 8

Cabrales stuffed, roasted grapes and smoked almond pesto

SMOKED CHICKEN EMPANADA 9

Sweet potato, manchego, avocado salsa

ARANCINI 7

Risotto fritters, wild mushrooms, fontina, Romesco sauce

CRAB CAKES 14

Spicy remoulade

WARM CAPRESE 9

Oven-Dried Tomatoes, French Baguette, Burrata, Basil Dust

BRUSSEL SPROUTS 9

Butternut Squash, Spanish Chorizo, Sweet Corn, Roasted Garlic

CHEESE

Full Flight: \$18

Each: \$5

Cabrales Bleu - Fig Jam

Manchego - Date Spread

Humboldt Fog - Honey Comb

Petit Basque - Marcona Almond



The DINING ROOM

ENTREE

SCALLOPS

Sea salt potato puree, Crisped Oyster Mushrooms,
Pickled Mustard Seeds, Nori
Entrée: \$24 Small Plate: \$17

MOROCCAN LAMB SHANK 23

Sautéed Greens, Charred Winter Squash, Peppadew Gremolata

LOBSTER SWEET CORN RISOTTO 26

Poached Lobster, Sweet Corn, White Wine

SEA BASS

Beluga lentils, roasted grapes, wilted Swiss chard, smoked chili coulis
Entrée: \$24 Small Plate: \$14

CHICKEN 22

Buttermilk battered, Ranchero Crème Fraiche, Chipotle Roasted Fingerlings, Charred Corn

FISH & CHIPS

Newcastle Battered Barramundi, Sweet Potato Gaufrettes, Sriracha Aioli, Avocado Salsa
Entrée: \$24 Small Plate: \$14

RAVIOLI

Kabocha Squash, Sweet Corn, Boursin, Nantes Carrot Broth, Sunchoke Chips
Entrée: \$18 Small Plate: \$12

STEAK FRITES 29

USDA Prime New York Strip, Bone Marrow Butter, House-made "K-r" Sauce

SIDES

WILD MUSHROOMS & WINTER GREENS 7

Sautéed mushrooms, verjus wilted greens

MAC 'N' CHEESE 7

Orecchiette, Ale Mornay, Crisped Leeks,
Peppadew-Chive Relish

CHIPOTLE ROASTED POTATOES 6

Heirloom Fingerling Potatoes, Charred Corn

FRITES:

Sweet Potato 7
Avocado Salsa

Parmesan Garlic or Regular 7
Ketchup

Tater Tots 5
Habanero Ketchup

Sweet Potato Tots 7
Avocado Salsa

