

POWDER

TO SHARE

CASTELVETRANO OLIVES

roasted garlic, fennel, goat cheese, crostini
16.75

CRISPY PORK BELLY

boney coriander glaze, cilantro
13.75

ARTISANAL CHEESE BOARD

dried fruit, nuts, crostini
19.75

AHI TUNA TATAKI

serrano, ginger soy lime vinaigrette
19.75

GRILLED ARTICHOKE

chermoula, garlic aioli
14.25

HEIRLOOM TOMATO

basil pesto, house mozzarella, 12 year balsamic
18.50

CHARCUTERIE BOARD

artisanal cured meats, accompaniments
24.75

ADD JAMÓN IBÉRICO

20.25

STARTERS

SWEET TOMATO BISQUE

mozzarella, basil, olive oil
11.25

BABY GEM LETTUCE

caesar dressing, grana padano, croutons
12.75

GRILLED OCTOPUS

wild arugula, celery, radish, lemon
15.25

SALAD OF HEIRLOOM BEETS

compressed watermelon, hazelnuts, feta, watercress
15.50

MAIN PLATES

FRIED ORGANIC CHICKEN

corn, dill, squash, pickles, fennel
36.25

LOCH DUART SALMON

romesco, english peas, marinated tomato
38.75

ALASKAN HALIBUT

farro, black rice, spring onion, orange
40.25

FETTUCCHINE

english peas, asparagus, morels, parmesan
32.75

CLARK WILLIS LAMB

lemon cous cous, spinach, red pepper, piri piri
43.50

72 HOUR BEEF SHORT RIB

mustard, onion, baby romaine
38.75

WAGYU BAVETTE STEAK

potato, asparagus, carrots, chermoula
40.75

PASTA CARBONARA

local pancetta, egg yolk, grana padano
33.50

SIDES

MARBLE POTATO, THYME 9.25

GRILLED BROCCOLINI, JALAPEÑO 8.75

FRENCH FRIES, PARSLEY 6.25

TRUFFLE FRIES, PARMESAN 8.50

SEASONAL VEGETABLES 9.75

UTAH CREAMED CORN 9.75

COUS COUS, LEMON 8.50

HEIRLOOM TOMATO 8.50

ENGLISH PEAS, MINT 9.25

ASPARAGUS, CHERMOULA 7.50

*We are required to inform you by the State Food Code that consuming raw or undercooked meats
poultry or seafood, shellfish or eggs may increase your risk of food borne illness
20% gratuity will be added to parties of 6 or more
Additional \$5 for a split plate*