

**SPRING 2019 MENU**

**ANTIPASTO**

*(our award winning boards)*

**CHEESE**

**HUMBOLT FOG / 8**

California • Semi Soft •  
Crumbly

**EPOISSES / 8**

Burgundy • Soft • Buttery

**GORGONZOLA DOLCE / 8**

Italy • Creamy • Pungent

**CURED MEATS**

**PROSCIUTTO / 8**

Pork Shoulder • Mild Salt  
• King of Cured Meats

**SOPPRESATA / 8**

Pork • Mild Pepper  
• Salami style

**COPPA / 8**

Pork • Salted • Nice Marble

**GRAND PLATEAU /55**

All things Antipasto, Olives,  
Oysters

**Join us for dollar oysters  
every Wednesday from  
4:00PM - Close**

**HOURS:**

Tuesday - Sunday 4-1030pm  
Wednesday - Saturday 1130-  
3pm  
Sunday Brunch - 11am-3pm

**APPETIZERS**

**FARM LETTUCES / 13**

Spring Peas • Lemon •  
Goat Cheese • Sunflower

**BRUSSEL SPROUT CEASAR SALAD / 16**

Parmesan • Anchovy • Red Onion

**PRIME BEEF CARPACCIO\* / 16**

Marinated Vegetables • Anchoiade •  
Spring Onion • Grilled Sourdough

**TUNA CEVICHE\* / 18**

Fresno Chili • Lime • Aguachili

**HALF DOZEN OYSTERS\* / 21**

Composed RAW-  
Rose • Pink Peppercorn • Caviar

**SOUP OF THE DAY / 10**

Changes Daily

**SPANISH OCTOPUS / 18**

Green Tomato • Strawberry •  
Olive • Roasted Garlic

**BURRATA / 16**

Eggplant • Capers • Mint

**MAIN COURSES**

**PRIME BONE IN RIBEYE\* / 42**

Potato • Asparagus • Béarnaise Sauce

**SIGNATURE BURGER\* / 18**

Manchego • Prosciutto • Aioli • Fries

**RACK of LAMB / 44**

Parsnip • Spring Vegetables • Mint

**ROASTED COD / 27**

Sunchokes • Cipollini Onion •  
Pistachio Gremolata

**TUNA\* / 33**

Carrot • Shishito • Green Garbanzo •  
Harissa • Black Sesame

**SCALLOPS\* / 32**

Nettles • Farro • Fava Beans

**LOBSTER FAZZOLETTI PASTA / 28**

Mushrooms • Leeks • Herbs

**ASPARAGUS RISOTTO / 24**

Parmesan • Lemon

\* Consuming raw and undercooked items can lead to a foodborne illness.  
Please inform our staff of any allergens you may have prior to ordering