

FARM TABLE

KITCHEN & BAR

EXECUTIVE CHEF
STEVEN BOBBITT

A SPECIAL THANKS TO
PAPASSON PRODUCE & OUR
COMMUNITY FOR YOUR
CONTINUED SUPPORT

SOUS CHEF
JEROME ZIMMER

GARDEN FRESH

SALADS

OVEN ROASTED BEET SALAD 11

arugula / horseradish goat cheese /
almonds / sherry vinaigrette **V GF**

LOADED WEDGE SALAD 16

hybrid lettuce / house bacon / tomato / egg /
red onions / blue cheese crumbles / croutons /
green goddess dressing

FARMER'S GREEK SALAD 15

mixed greens / feta / olives / tomato /
cucumber / shaved red onion / bell pepper /
lemon herb vinaigrette **V GF**

SHARABLES

LIGHT FARE

CRAB STUFFED MUSHROOMS 18

cream cheese / parmesan / spinach / bread
crumbs / buerre blanc / chives / lemon zest

FRIED BRUSSELS SPROUTS 12

kung pao glaze / fresh ginger / peanuts /
sesame seeds / árbol chilies **V**

HOUSE POMME FRITES 11

scallions / parmesan cheese / saffron garlic
aioli **V**

TUNA POKE NACHOS 18

ponzu marinated tuna / crispy wonton chips /
avocado mousse / shaved jalapeno / sesame
seeds / chives / cilantro / sriracha aioli

SHORT RIB FLATBREAD 20

horseradish dijonnaise / mushrooms / shaved
red onion / gruyere & white cheddar /
mozzarella / chives

BIRRIA BEEF TOSTADA 16

braised short rib / sour cream / queso fresco /
shaved red onion / shaved iceberg / salsa verde
/ lime wedge / corn tostado **GF**

FRIED BURRATA CHEESE 15

tomato bisque / pesto / parmesan / fresh basil /
crostini **V**

ROASTED CAULIFLOWER STEAK 15

aioli / queso fresco / chili lime / jalapeno /
avocado / lime zest **V GF**

STEAMED MUSSELS PIPERADE 16

chorizo / tomato / onion / bell pepper / garlic /
fennel **GF**

FROM THE LAND

HEARTY MEALS

GRILLED PORK CHOP MARSALA* 31

parmesan risotto / asparagus / mushroom
marsala sauce **GF**

BUTCHER'S CUT* MP

market steak / gruyere, white cheddar &
mozzarella mac & cheese / pomegranate
molasses brussels sprout / steak rub beef
tallow compound butter

BOLOGNESE 27

fettuccine / beef & pork ragù / cream / pesto /
herbed whipped ricotta / fresh basil

PORK SCHNITZEL 30

pesto fettuccini / pecorino cream sauce / arugula /
lemon vinaigrette

BRAISED SHORT RIB 35

roasted garlic yukon gold smashed potatoes /
spicy broccolini **GF**

FRESH FROM THE SEA

SEARED MAHI 31

rice & lentil hash / crispy bacon / mirepoix /
dijon mustard cream **GF**

GRILLED BBQ SHRIMP 28

jalapeno cheddar grit cake / creole sauce /
crispy leeks **GF**

FISHERMAN'S STEW 32

market white fish / shrimp / bay scallops /
mussels / potatoes / mirepoix / spicy tomato
broth / herbs **GF**

SEARED SALMON* 32

asian noodle stir fry / miso / snow peas /
garlic / onions / broccoli / mushrooms /
chili crunch glaze

*THIS ITEM IS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** THIS IS THE CHEF'S RECOMMENDED TEMPERATURE AND WILL BE SERVED THIS WAY UNLESS OTHERWISE SPECIFIED.