

SMALL PLATES

Cinderella Pumpkin Soup | 9

vanilla chantilly cream, cinnamon financier, toasted pecans

Artisanal Charcuterie | 18

chef's selection of cured meats, foie gras torchon, cornichons

Root Vegetable Salad | 14

roasted autumn vegetables, apples, za'atar, brussels sprouts
almonds, labneh cheese

Fall Kale Salad | 10

pickled raisins, apple blossom pumpkins, graham cracker dust
cinnamon vinaigrette

Bread and Spreads | 12

house-made flat bread, heirloom white bean spread
almond pistou

Mediterranean Octopus | 16

smoked pepper honey, preserved lemons, crispy yucca
piquillo peppers

Day Boat Scallops | 19

butternut squash, sesame tuile, pomegranate

Chicken Wings | 15

Joyce Farms chicken wings, shishito peppers, spicy citrus plum sauce

FOR THE TABLE | 7

Crispy Purple Potatoes, lemon oil

Roasted Brussels Sprouts, bacon vinaigrette

Crispy Mushroom, espellete aioli

Collard Greens, sour cream

Truffle & Herb Frites

Farro Pilaf, dill citrus aioli

ENTRÉES

Chef's Signature Painted Hills Short Ribs | 33

celery root purée, brussels sprouts, pears, shiitake jus

New York Strip (14 oz) | 42 | Filet Mignon (8 oz) | 31

textures of onions, confit potato, red wine jus

Crispy Mushrooms Quinoa Pilaf | 20

brussels sprouts, root vegetables, squash purée
foraged mushrooms

Butter Glazed Sole | 39

truffled potatoes, wild mushrooms, sherry jus

Grass Fed Lamb Ragù | 24

herb gnocchi, carrots, parmesan cheese, toasted bread crumbs

Grilled Lamb Chops | 35

acorn squash, roasted quince, horseradish cream

Joyce Farms Half Chicken | 29

purple potatoes, collard greens, garlic jus

Berkshire Pork Chop | 32

textures of pork, arrowhead spinach, sweet potato
housemade sambal

Ora King Salmon | 30

fennel, farro, kale, dill citrus aioli

*Consumption of raw or undercooked foods may increase your risk of food borne illness
Kindly note, a gratuity of 20% will be added to parties of 6 or more guests

