

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

COCKTAILS 17

Pre Bus

Mezcal, sage infused vermouth, fresh lime juice, honey syrup, cucumber

On The Fly

pineapple infused vodka, kiwi & tarragon cordial, lime, egg white, bitters

Mise en Place

Bar Hill gin, lemon, charred pineapple, egg white, celery bitters

Smoked Maple Fashion

Knob Creek smoked maple bourbon, vanilla rooibos tea syrup
brandied cherries, orange bitters

In Peach Mint

Bombay Sapphire gin, Peche de Vigne, lime, vanilla, mint, soda

Westend Iced Tea

Tito's vodka, St. Germain, honey green tea, lemon

Westend Royale

Grey Goose vodka, lemon, ginger, basil, muddled grapes

Smoked Boulevardier

Crown Royal harvest rye, Campari liqueur, Carpano vermouth
cranberry bitters, orange bitters

TNT

Hendricks gin, housemade lemongrass tonic, cucumber, fresh ground pepper

WINES BY THE GLASS

BUBBLES

Montelliana, Prosecco | Veneto, Italy NV | 12

Domaine Carneros | Carneros, CA | 19

Ferrari Rosé | Trento, Italy NV | 16

Nicolas Feuillatte, Brut | Chouilly, France NV | 26

Veuve Clicquot, Brut "Yellow Label" | Reims, France NV | 29

WHITE

Pinot Grigio, Jermann | Friuli, Italy | 16

Albariño, Granbazán "Etiqueta Verde" | Rías Baixas, Spain | 14

Sauvignon Blanc, Emmolo | Napa Valley, CA | 14

Sauvignon Blanc, Domaine Roblin "Origine" | Sancerre, France | 22

Chardonnay, Bourgogne, Domaine Roux Père et Fils | France | 13

Chardonnay, Matanzas Creek | Sonoma, CA | 16

Chardonnay, Cakebread Cellars | Napa Valley, CA | 26

Riesling, Chateau Ste. Michelle "Eroica" | Columbia Valley, WA | 14

ROSÉ

Fleur de Mer | Provence, France | 12

RED

Pinot Noir, Steele | Carneros, CA | 15

Pinot Noir, Argyle | Willamette Valley, OR | 18

Grenache Syrah, Domaine Philippe Plantevin | Rhône, France | 15

Zinfandel, Frog's Leap | Napa Valley, CA | 20

Malbec, Remolinos Vineyard "Decero" | Mendoza, Argentina | 15

Cabernet Sauvignon, Franciscan | Napa Valley, CA | 17

Cabernet Sauvignon, Mount Veeder | Napa Valley, CA | 28