

DINNER

SMALL

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| BAJA TOSTADAS | striped sea bass / smoked crema / aji amarillo salsa / lime | 14 |
| SEARED TUNA | sesame crust / togarashi-poke sauce | 16 |
| FILET MIGNON TARTAR | pretzel / roasted garlic dijon / sunny side quail egg | 16 |
| CRISPY RISOTTO | ale & gruyere / sculpin pickles / mustard pesto | 12 |
| SPICY SHRIMP | coconut milk / jalapeño | 16 |
| SEARED SCALLOP | riesling braised endive / hazelnut grape jus | 16 |
| MUSSELS | super green curry / cilantro / crispy potatoes | 22 |
| RATATOUILLE FLATBREAD | burrata / basil pesto / roasted vegetables | 13 |
| THE GIANT MEATBALL | chimichurri / pepper relish / cast iron | 13 |
| CHAR-GRILLED OCTOPUS | fall pear tabouli / avocado tzatziki / za'atar | 16 |
| BONE MARROW | pickled shallot / pepper relish / local bread | 14 |

**shot of whiskey from the marrow bone 3.*

BOWL & GREEN

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| HEIRLOOM PUMPKIN SOUP | herb ricotta / grains / rocket greens | 11 |
| BABY GEMS | candied kumquat / midnight moon / pistachio | 10 |
| CAFFEINATED BEETS | goat cheese / hazelnuts / arugula / coffee | 10 |
| HARVEST SALAD | heirloom carrots / pickled squash / farro / buttermilk green garlic | 12 |
| CAESAR | pecorino / charred lemon / herb croutons | 14 |

COMPOSED

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| TAGLIATELLE | kalamata & green olive blend / caper / lemon zest / white wine | 22 |
| BRASSICAS | cauliflower / romanesco / broccoli / brown butter broth | 18 |
| CRISPY STRIPED BASS | wax beans / tomato / garlic / chorizo-mussel nage / sea beans | 31 |
| SALMON | corn & fava bean succotash / citrus gremolata | 32 |
| ROAST CHICKEN | pan jus / thumbelina carrot / golden shallot | 26 |
| BRAISED BEEF | tahini yam pureé / salsify / preserved tomato / pomegranate demi | 32 |
| NEW YORK STRIP | roasted mushroom / salsify / horseradish | 40 |
| PETIT FILET | asparagus / compound butter / fingerling potatoes / caramelized leek | 34 |
| BLACKENED DUCK | cheddar polenta / braised turnips & greens / tabasco butter | 34 |

SIDES

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|-----------------------|-----------------------------|----|
| MAPLE-BOURBON CARROTS | crispy tops | 10 |
| SUMMER SQUASH | garlic / lemon / chermoula | 9 |
| FINGERLING POTATOES | garlic / EVOO / herb pistou | 10 |

We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread. All vegetables come from our hearth oven to preserve their natural flavor.

Please alert your server of any allergies.

Split plate charge \$5 for composed dishes.

18% service charge included for parties of 6 or more