

WINTER

SMALL

BAJA TOSTADAS	striped sea bass / smoked crema / aji amarillo salsa / lime	14
BUFFALO CAULIFLOWER	roasted cauliflower / buffalo sauce / blue cheese	10
STEAK TARTAR	bone marrow vinaigrette / house pickles / sunny quail egg / country toast	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	chipotle-bacon broth / grilled local bread	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

HEIRLOOM PUMPKIN SOUP	herb ricotta / grains / rocket greens	11
AUTUMN GREENS	mustard & kale / julian apple / almond / ricotta salata / citrus dijon	10
CAFFEINATED BEETS	midnight moon / hazelnuts / arugula / coffee	10
HARVEST SALAD	heirloom carrots / pickled squash / farro / buttermilk green garlic	12
CAESAR	pecorino / sourdough croutons / pecorino / anchovy dressing	14

COMPOSED

TAGLIATELLE	mushroom ragu OR classic bolognese / pecorino	22
BRASSICAS	cauliflower / romanesco / broccoli / brown butter broth	18
WHOLE MARKET FISH	cranberry baked beans / charred fennel / mojo de ajo / for two	MP
SALMON	apple cauliflower pureé / brussels sprouts / caper verjus- brown butter	32
ROAST CHICKEN	pan jus / thumbelina carrot / golden shallot / whipped garlic potato	26
BRAISED BEEF	tahini carrot pureé / salsify / preserved tomato / pomegranate demi	32
BLACKENED DUCK	cheddar polenta / braised turnips & greens / tabasco butter	34

FROM THE GRILL

*served with bordelaise sauce /
mixed green salad / bernaïse vinaigrette*

6oz PETIT FILET	32
10oz NY STRIP	36
12oz RIBEYE	38

SIDES 10

MAPLE-BOURBON CARROTS	
ROASTED BRUSSELS SPROUTS	
balsamic glaze / pecorino	
BRAISED GREENS	onion / cider
SMASHED POTATOES	chipotle aioli
WHIPPED POTATO	roasted garlic

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