

SPRING

SMALL

- BAJA TOSTADAS striped sea bass / smoked crema / aji amarillo salsa / lime 14
AVOCADO TOAST avocado / heirloom tomato / burrata / prager brother bread V 14
BUFFALO CAULIFLOWER roasted cauliflower / buffalo sauce / blue cheese V 10
STEAK TARTARE steak vinaigrette / house pickles / sunny quail egg / country toast 16
SPICY SHRIMP coconut milk / chili / grilled toast 16
SEARED SCALLOP corn and chili salsa / jalapeño / carlsbad berry gastrique 18
P.E.I. MUSSELS tikka masala sauce / mint chutney / herb naan 22
HOUSE FLATBREAD mozzarella / tomato / basil V 13
THE GIANT MEATBALL chimichurri / pepper relish / polenta 14
CHAR-GRILLED OCTOPUS kung pao cucumbers / shisito peppers / ponzu 16
CHEESE & CHARCUTERIE chef's daily selection 25

BOWL & GREEN

- ARTICHOKE SOUP truffle oil / pecorino / snap pea salad V 11
STRAWBERRY FIELDS sorrel / arugula / strawberry pudding / almond soil
farmer's cheese / champagne-vinaigrette V 12
CAFFEINATED BEETS midnight moon / hazelnuts / arugula V 12
HEARTY GREEN SALAD mustard & kale greens / julian apples / almond
ricotta salata / citrus dijon vinaigrette V 10
CAESAR pecorino / sourdough croutons / anchovy dressing 14

COMPOSED

- VEAL BOLOGNESE house tagliatelle / cherry tomato / pecorino 26
THREE-DAY COLORADO LAMB SHANK molé / pickles / fresh tortillas 38
SALMON apple cauliflower pureé / brussels sprouts / caper verjus- brown butter 32
ROAST CHICKEN pan jus / baby carrot / whipped yukon potato 26
SPRING FARRO RISOTTO peas / fava bean / artichoke / pecorino V 24
CHEF'S WHIM VEGETABLE PLATE weekly farmer's market hand selection V 18

FROM THE GRILL

- 7oz PETIT FILET sautéed green beans / romesco / smoked butter 34
10oz NY STEAK FRITES striploin / chimichurri / fries 38
12oz BBQ PORK CHOP spaetzli / spring mushroom / dandelion greens
blue cheese / grain mustard vinaigrette 34
6 oz YELLOWTAIL smashed english peas / cherries / charred asparagus 32

SIDES

- MAPLE BOURBON CARROTS V 8
SAUTÉED GREEN BEANS V 8
ROASTED BRUSSELS SPROUTS V 8
WHIPPED YUKON POTATO V 8

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*

V VEGETARIAN | GLUTEN FREE

Chef de Cuisine | James Waters