

## DINNER 5PM – 9PM

### SMALL

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- CHEF'S WHIM CEVICHE local catch / daily preparation **R** 16  
CAPRESE TOAST avocado / heirloom tomato / burrata / sourdough **V** 16  
BUFFALO CAULIFLOWER roasted cauliflower / buffalo sauce / blue cheese **V** **G** 12  
STEAK TARTARE steak vinaigrette / house pickles / sunny quail egg / country toast 17  
SPICY SHRIMP coconut milk / chili / grilled toast 17  
SEARED SCALLOP corn and chili salsa / jalapeño / carlsbad berry gastrique **G** 20  
P.E.I. MUSSELS tikka masala sauce / mint chutney / herb naan 22  
HOUSE FLATBREAD mozzarella / tomato / basil **V** 15  
THE GIANT MEATBALL chimichurri / pepper relish / polenta **G** 14  
CHAR-GRILLED OCTOPUS kung pao cucumbers / shisito peppers / ponzu 17  
CHEESE & CHARCUTERIE chef's daily selection 25

### BOWL & GREEN

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- ARTICHOKE SOUP truffle oil / pecorino / snap pea salad **V** **G** 12  
STRAWBERRY FIELDS sorrel / arugula / strawberry pudding / almond soil  
farmer's cheese / champagne-vinaigrette **V** 14  
QUINOA & BEETS basil / arugula / sunflower seeds / roasted beets / dried cherries / charred broccoli / tahini  
vinaigrette **V** **G** 15  
MARKET GREENS salanova lettuce / raw shaved garden vegetables / cherry tomatoes / citrus vinaigrette **V** **G** 16  
CAESAR pecorino / croutons / anchovy dressing 15

### COMPOSED

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- VEAL BOLOGNESE house tagliatelle / cherry tomato / pecorino 28  
THREE-DAY COLORADO LAMB SHANK molé / pickles / fresh tortillas **G** 38  
SALMON succotash / charred broccolini / romesco **G** 34  
ROAST CHICKEN pan jus / baby carrot / whipped yukon potato **G** 28  
SPRING FARRO RISOTTO peas / fava bean / artichoke / pecorino **V** 26  
CHEF'S WHIM VEGETABLE PLATE weekly farmer's market hand selection **V** 18

### FROM THE GRILL

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- YELLOWTAIL smashed english peas / cherries / charred asparagus **G** 34  
7oz PETIT FILET sautéed green beans / romesco / smoked butter **G** 36  
10oz NY STEAK FRITES striploin / chimichurri / fries 40  
12oz BBQ PORK CHOP spaetzle / spring mushroom / dandelion greens  
blue cheese / grain mustard vinaigrette 36

### SIDES

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- MAPLE BOURBON CARROTS **V** **G** 8  
SAUTÉED GREEN BEANS **V** **G** 8  
BROCCOLINI **V** **G** 8  
WHIPPED YUKON POTATO **V** **G** 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  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne  
illness*

**V** VEGETARIAN | **G** GLUTEN FREE | **R** RAW

Chef de Cuisine | James Waters