

DINNER 5PM – 9PM

STARTERS

CHEF'S CRUDO 16

local catch > daily preparation

HOUSEMADE RIGATONI CARBONARA 20

spring pea > smoked bacon > fried poached egg

BUFFALO CAULIFLOWER 14

cauliflower > buffalo sauce > blue cheese

SHRIMP & CHIPS 22

fried prawns > fried spring vegetables > picoli sauce

SEARED DIVER SCALLOPS 21

crispy coconut rice cake > ginger lime yogurt
hot sauce

P.E.I. MUSSELS 22

pozole > hominy > chile > radish

SMOKED PORK BELLY MEATBALLS 15

pepperonata > parmesan > polenta

CHAR-GRILLED OCTOPUS 17

grilled endive > farro salad
carrot acqua pazza

CHEESE & CHARCUTERIE 25

chef's daily selection

SOUPS & SALADS

CARROT SOUP 12

thumbelina carrots > peas > tandoori yogurt
tarragon oil

STRAWBERRY FIELDS 16

almond soil > arugula > ricotta salata
balsamic dressing

SPRING WEDGE 17

pickled beets > sugar snap peas > baby carrots
blue cheese > buttermilk ranch

MARKET GREENS 16

mesclun lettuce > raw shaved garden vegetables
cherry tomatoes > citrus vinaigrette

CLASSIC CAESAR 16

kale > romaine > parmesan > white anchovy
caesar dressing

SPLIT CHARGE FOR MAIN ITEMS 5

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

 VEGETARIAN |  GLUTEN FREE |  RAW



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MAINS

CHEF'S LOCAL VEGETABLE PLATE 18

weekly farmer's market hand selection

7oz PRIME PETIT FILET 38

sautéed green beans > veal demi > smoked butter

12oz PRIME NY STEAK FRITES 42

striploin > mesclun > chimichurri > fries

ROASTED PACIFIC HALIBUT 36

english & sugar snap pea > spring onion > coriander
cream nage

BURGEON BEER BRAISED SHORT RIB 42

treevana ipa > wilted mustard greens > radish
turnips > mustard vinaigrette

LOCAL ROASTED CHICKEN 28

baby carrot > whipped yukon potato > pan jus

PAN ROASTED STRIPED BASS 32

marinated young squash > salsa verde

HALF RACK OF LAMB 48

gnocchi > morel mushrooms > fava bean puree
mint cherry mostarda

HOUSEMADE SPAGHETTI POMODORO 27

tomato > basil > pepper gremolata > parmesan

> ADD SMOKED PORK BELLY MEATBALLS 9

SIDES

MACARONI AND CHEESE 14

MAPLE BOURBON CARROTS 8

ARTICHOKE W/ PARMESAN 14

SAUTEED GREEN BEANS 8

WHIPPED YUKON POTATO 8

Chef de Cuisine | James Waters