

- Hearty Tomato Bisque** arugula pesto 4.00 | 7.00
- Pacific Northwest Oysters** kumamoto *WA* 3.00 ea | fanny bay *WA* 2.50 ea | malpaque *BC* 2.75 ea
- Yellowtail Kingfish Crudo** peppadew peppers, crispy pancetta, wild foraged greens 13.75
- Hearth Oven Flatbread** artichoke hummus, roasted artichokes, smoked mozzarella, wild arugula 14.00
- Napa Chopped Salad** roasted beets, blue cheese, hearth nuts, honey sherry vinaigrette, toasted farro 12.75
- Organic Baby Greens** parmesan crisp, roasted tomatoes, balsamic vinaigrette 8.25
- Harvest Platter** american prosciutto, salami, house pickles, marinated tomatoes, mozzarella, hearth nuts 13.75
- Spring Asparagus Salad** hearth roasted asparagus duo, local sunny side up egg, green garlic vinaigrette 13.75
- Summer Melon Salad** sheep's milk feta cheese, marcona almonds, taragon vinaigrette 12.25

SIMPLY GRILLED

- Ahi Tuna** cress salad, spring garlic vinaigrette 20.50
- Half Sonoma Lamb Rack** olive relish 29.75
- Harris Ranch Burger** all the fixin's 14.00
- 8oz Prime Sirloin** worcestershire syrup 22.00
- Amish Pork Chop** onion escebeche 17.00
- Catalina Island Swordfish** grilled meyer lemon 22.50
- 32 oz CAB Cowboy Rib Eye** smoked sea salt 55.00

SIDES

- Colorful Harvest Carrots** coriander cilantro butter 6.00
- Red and Green Spinach** shallots and garlic 6.00
- Spring Asparagus** green garlic vinaigrette 6.00
- Sprouting Broccoli** shallots and garlic 6.00
- Roasted Fingerling Potatoes** roasted garlic 6.00
- Sugar Snap Peas** pea tendrils 6.00
- Heirloom Tomatoes** creamy feta, basil 6.00

- Wild Soft Shell Crab** sweet corn succotash, paprika aioli 22.75
- Brentwood Farms Corn Ravioli** house made pasta, popcorn gremolata, buratta cheese, corn nage 10.00 | 19.00
- Turkey Bolognese** house made pappardelle pasta, slow simmered turkey ragu, grana parmesan 10.50 | 20.00
- Roasted Natural Chicken** moroccan spiced heirloom eggplant, red spinach, chermoula yogurt, 21.75
- Natural Salmon** cauliflower puree, roasted asparagus, blood orange-red onion marmalade 24.75
- Wild Diver Scallops** "chowda" style, thumbelina carrots, crispy pancetta, smoked sea salt 13.50 | 25.00
- Duck Breast** warm heirloom potato salad, wild arugula, cherry caponata 25.75
- Wild Alaskan Halibut** summer vegetable bake, tomato fondue, basil emulsion 32.00

ARTISAN CHEESES

- Jasper Hill Farm "Bayley Hazen Blue" raw cow
- Cypress Grove "Truffle Tremor" goat | Achadinha Cheese Co. "Capricious" raw goat
- Wisconsin Dairy Co-op "Dante" sheep
- three 15.00

