

Dinner

TINY LITTLE BITES

- Grilled Dates en Brochette** 6
Smoked Bacon, Goat Cheese, Balsamic
- Crispy Cornmeal Fried Chicken Livers** 6
Red Pepper Marmalade and Garlic Aioli
- Painted Hills Beef Tartare*** 7.5
Sunny Side Up Quail Egg
- Wood Roasted Gulf Prawns*** 9.5
Chorizo, Caper Berries and Plenty of Garlic
- Oozing St. Andre and Toast** 10
French Triple Cream

WOOD FIRED PIZZA

- Simplicity Pizza** 11.5
Tomato Reduction, Mozzarella, Baby Tomato and Basil
- Andouille Sausage Pizza** 12.5
Caramelized Onion, Fontina, Tomato Confit
- White Pizza** 11.5
Four Cheeses, Garlic and Chile Flakes
- Spicy Salami Pizza** 12.5
Rogue Creamery Bleu Cheese and Crushed Green Olives

CHARCUTERIE AND CHEESE

- Selection of House-Cured Meats*** 15
Ask your server for tonight's choices
- Domestic & Imported Artisan Cheeses 3/oz**
Chef's selection 10

FROM THE OCEAN, LIGHT AND RAW

- Oysters on the Half Shell*** 2.5ea / 30doz
Citrus-Cucumber Mignonette
- Steamed Penn Cove Mussels*** 12
Pernod, Fines Herbes, Frites and Garlic Aioli
- Today's Fresh Fish Crudo*** m/p
The Freshest Fish Around! Changes Daily.
- Grilled Garlic-Chile Squid*** 8
Flageolet Beans, Piquillo Peppers and Olives
- Marinated White Anchovies*** 8
Yakima Purple Potato Salad, Crème Fraiche
- Wood Roasted Manila Clams** 14
Warm Coriander-Lime Butter

SOUPS AND SALADS

- Rooster, Crawfish, and Andouille Sausage Gumbo**
Demi Tasse 3.5, Cup 6, Bowl 10.5
- Asparagus Soup with Bellwether Farms Crecenza Toast**
Demi Tasse 3.5, Cup 6, Bowl 10.5
- Hearts of Romaine "Caesar Style"** 10
Grana Padano and Roasted Garlic Crostini
- Baby Organic Lettuces** 8.5
Whole Lemon Vinaigrette
- Sweet Pea and Fava Bean Salad** 11.5
Country Ham, Goat Cheese, Lemon and Mint

THE VEGETABLE GARDEN

- Braised Artichoke** 6
Lemon Sabayon
- Grilled Jumbo Asparagus** 6
Creamy Goat Cheese Vinaigrette
- Pan-Braised Greens** 6.5
Red Wine Vinegar and Toasted Garlic
- Fava Bean Toast** 5.5
Parmesan and Truffle Oil

BIG PLATES

- Smokey Cheddar Cast Iron "Mac 'n Cheese"** 13
Fusilli, Cornbread-Pecan Crumb
- Cider-Jalapeno Glazed Pork Back Ribs** 21
Rustic Sweet Potato Fries
- Pan-Seared Weathervane Scallops*** 27
Fingerling Potato-Preserved Lemon Hash, Kaffir Lime Beurre Fondue and Herb Pistou
- Grilled Alaskan Halibut*** 26
Asparagus, Pearl Cous Cous and Sweet Pepper Vinaigrette
- Crispy Idaho Catfish** 23
Jalapeno-Lime Brown Butter and Lemon-Whipped Potato
- Rotisserie Free Range Chicken** 18
Three Onion-Sage Bread Pudding
- Grilled Flat Iron Steak*** 25
Bleu Cheese Potato Croquette, Braised Greens, Bordelaise Sauce
- Painted Hills Special Grind Burger*** 12.5
Cabernet Onions, Housemade Pickles and Hand-Cut Fries

Executive Chef Jason McClure

* Meats, eggs or shellfish that are served raw or undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

Requests for separate checks for parties of 6 or more will be respectfully declined.
Sazerac includes a base gratuity of 18% on parties of 6 or more.