



SPRING 2017

DINNER



BITES

MARINATED OLIVES	5
SPICED NUTS	4
HUMMUS & PITA	8
TABBOULEH & LETTUCE	8
FALAFEL & TAHINI SAUCE	8

FLATBREADS

SPANISH BOTTARGA broccolini, goat cheese, garlic	15
CONFIT TOMATO, caper, leeks, feta, & mint	14
HOUSE CURED TASSO HAM, haloumi, jalapeño, red onion	15
PROSCIUTTO DI PARMA, free range egg sunny side up, arugula, garlic oil	16
ROASTED EGGPLANT, HOUSE MADE ricotta, arugula, confit garlic	13
SMOKED SACRAMENTO STURGEON, charred green onion, crème fraîche, dill	16

SMALL PLATES

HORIATIKI persian cucumber, kalamata olives, bell peppers, feta, za'atar	8
OPEN FACE HUMMUS jalapeno, radish, sunchokes	12
AVOCADO & ROASTED CARROTS cucumber, feta, dill	10
STRAWBERRY & ARUGULA SALAD BELUGA LENTILS GORGONZOLA DOLCE	11
BACON WRAPPED DATES medjool dates, gorgonzola, coriander	16
SPINACH SALAD SMOKED CA STURGEON charred lemon, almond, currants	15
GRILLED LAMB KEBABS summer squash, cucumber, bulgar, herb oil	16

LARGE PLATES

WHOLE BRANZINO roasted garlic & olives, fennel, preserved lemon	30
CERTIFIED ANGUS 12OZ RIBEYE onion hearts, carrots, romanesco, herb oil	29
ROASTED MARY'S FREE RANGE CHICKEN roasted carrot, roasted shallot, chard	24
BRAISED COLORADO LAMB SHANK red wine braised, wild mushroom risotto	26
ORGANIC CHICKPEA STEW spinach, spiced yogurt	16
FRESH GROUND LAMB & BEEF BURGER roasted fennel, three seeded bun, herb oil	15

SIDES & VEGETABLES

FRIED POTATO harissa aioli, za'atar	6
BROCCOLINI lemon, aleppo pepper	8
WILD MUSHROOM RISOTTO GOAT CHEESE, LOCAL MUSHROOMS, GREMOLATA	10

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