



925-208-1758

PREORDERS AVAILABLE BY CALLING OR ORDER ONLINE ANYTIME.

DINNER

TAKE OUT MENU AVAILABLE 7 DAYS A WEEK 4:30PM-8:00PM

STARTERS

DEVILED FARM EGGS | Hobbs' Applewood Smoked Bacon & White Truffle Oil 6.95 (gf)

AVOCADO BRUSCHETTA | Pickled Peppers, Crispy Shallots & Sea Salt 11.50 v

BABY LETTUCES, Strawberries, Quinoa, Shaved Fennel, Toasted Almonds, Feta, & Muscatel Vinaigrette 11.50

LITTLE GEMS | Anchovy Vinaigrette, Grana Padano, Croutons & Boquerones 9.50

HOMESTEAD PORK MEATBALLS | Calabrian Chile Tomato Sauce, Basil, Parmesan & Grilled Bread 13

APPLEWOOD SMOKED BABY BACK RIBS(4), House Made BBQ Sauce 10.50

GENERAL SANTOS AHITARTARE | Cucumber, Yuzu-Ginger Vinaigrette, Chile Oil, Avocado-Cilantro, Salsa & Kennebec Chips 16.50

"SHRIMP & GRITS" (4) | Wild Prawns, Anson Mills White Grits, Tasso Ham, Alba Mushrooms & Sherry Sauce 14.95 (gf)

MARY'S NATURAL CHICKEN WINGS(10) | Spicy Calabrian Chile Glaze & Blue Cheese Aioli 11.50

SLIDERS

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS | Red Pepper Jelly, Cheddar Cheese, Garlic Aioli, Napa Slaw & Hand Cut Kennebec Chips 14.50

MEDITERRANEAN LOCAL LAMB SLIDERS | Challah Rolls, Feta, Cucumber Yogurt Sauce, Tomato, Arugula & Hand Cut Fries 15.75

MAIN COURSES

ORECCHIETTE PASTA | Asparagus, Cherry Tomatoes, Olives, Tomato-Basil Sauce 17(v) available Vegan

GRILLED KING SALMON | Fennel Puree, Roasted Potatoes, Grilled Asparagus, & Cauliflower-Caper Vinaigrette 25

RISOTTO | Roasted Mushroom, Spinach, Sundried Tomatoes & Parmesan 19 (v,gf) available vegan

BRAISED NATURAL BONELESS SHORT RIBS | Mascarpone Polenta, Asparagus, Gremolata & Zinfandel Sauce 23.50 (gf)

APPLEWOOD SMOKED DUROC PORK CHOP | Roasted Potatoes, Kale, Strawberry Mostarda & Grain Mustard Sauce 24 (gf)

SNAKE RIVER FARMS WAGYU BEEF BURGER | Challah Roll & Hand Cut Fries 13.50

Add Cheese 2 {Cheddar, Blue Cheese, Swiss} | Hobbs' Applewood Smoked Bacon 3. | Add Avocado 2

BUTTERMILK FRIED MARY'S ½ CHICKEN | Mashed Potatoes, Gravy & Buttermilk Biscuit 23

GRILLED HANGER STEAK FRITES | Truffle Fries, Arugula & Red Wine Butter 25.99

SIDES

Grilled Asparagus 7 (gf) | Mascarpone Polenta 6.50 v (gf) | Anson Mills White Grits 7 v (gf) | Grilled Mary's Chicken Breast 6 | Grilled Wild Prawns (4) 12 | Arugula Salad 7 v (gf) | Revelation Hot Sauce 2.00 (house made, at your own risk) v (gf)

DESSERTS BY ESIN

BERRY CRUMBLE TART | Lemon Mascarpone Cream 8

BLACK BOTTOM WHITE CHOCOLATE BANANNA CREAM TART | 8

BUTTERSCOTCH PUDDING | Salted Caramel, Whipped Cream 8

HANDCRAFTED COCKTAILS FOR (4) 31.50

OUT OF BOUNDS | Buffalo Trace Bourbon, Amaro CioCiaro (Citrus Forward Bitter Liqueur), Black Walnut Maple Bitters, Barrel Aged for two weeks in House. Serve on the rocks or Stir Over Ice for 20 seconds and Strain in a glass.

NEGRONI | St. George Gin, Campari, Carpano Antica Sweet Vermouth. Serve on the rocks or Stir Over Ice for 20 seconds and Strain in a glass.

WINES TO GO ALL 30% OFF discount applied at time of purchase

WHITES

NV PROSECCO BRUT, Drusian, Valdobbiadene, ITALY 35

NV SPARKLING BLANC de Noirs, Schramsberg 75

2018 CHARDONNAY, Nottingham, Livermore 30

2018 PINOT GRIGIO, VIGNETI Del Sole, Venteno, ITALY 40

2018 SAUVIGNON BLANC, TIN POT HUT, Marlborough, NEW ZEALAND 48

2018 SANCERRE, Domaine Reverdy Ducroux, FRANCE 56

2018 CHARDONNAY, STAGS' LEAP, NAPA 60

2018 CHARDONNAY, ROMBAUER, CARNEROS 76

REDS

2016 PINOT NOIR, RON RUBIN, Green Valley, RUSSIAN RIVER 48

2018 ZINFANDEL, OLD VINE, BEDROCK, CA 48

2017 ZINFANDEL, TURLEY, Kirschenmann, LODI 70

2015 CABERNET SAUVIGNON, HOOK & LADDER, Los Amigos Ranch, CHALK HILL 60

2015 CABERNET SAUVIGNON, SILVER OAK, ALEXANDER VALLEY 132