

CHEESE SELECTION

SAINT-ANDRÉ Strawberry Jam, France, Cow's Milk, Triple Cream, Rich & Creamy 7.5

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow's Milk, Sweet & Mellow 7.5

ESTERO GOLD RESERVE Port Figs, California, Cow's Milk Savory, Nutty & Sweet 7.5

{ FOR ALL 3 CHEESES 21 }

STARTERS

MARINATED CASTELVETRANO OLIVES 8.5 (gf) (v)

HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 9.5 (v)(vg)

HAND ROLLED GREEN GARLIC RAVIOLI Bellwether Farms Fresh Ricotta, Lemon, Fava Beans, Mint, Brandy Butter Sauce Grana Padano 19.5 (v)

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 15.5

MUSSELS Chorizo, Tomatoes, White Wine, Harissa Broth, Grilled Bread 19.5

DI STEFANO BURRATA Prosciutto Di Parma, Dried Cherry Jam, Toasted Pecans, Grilled Bread, Micro Herbs 18.5

FLATBREAD Strawberries, Caramelized Onion, Mozzarella, Brie Cheese, Walnuts, Arugula, Basil, Balsamic Reduction 17.5 (v)

GRILLED LOCAL ASPARAGUS Romesco Sauce, Ricotta Salata, Grilled Leek -Dijon Vinaigrette, Micro Greens 17 (v)

ROASTED BEETS Avocado Crema, Almond-Parsley Salsa Verde, Feta, Micro Greens 13.5 (v)(gf)

SOUPS & SALADS

TODAY'S SOUP 11

CARAMELIZED ONION SOUP Emmenthal Cheese, Crouton 12 (v)

ORGANIC LETTUCES Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 14.5 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 14

MAIN COURSES

TODAY'S FRESH FISH A.Q., (While available)

VEGAN BOWL Umbrian Lentils, Vadouvan, Basmati Rice, Asparagus, Swiss Chard, Chermoula 24 (v) (gf) (Vegan)

RISOTTO Roasted Mushrooms, Spinach, Truffle Oil, Grana Padano 24 (v)(gf) (Vegan On Request)chi

HOKKAIDO SCALLOPS, WILD PRAWNS, LOCAL COD Fregola, Fennel, Tomato, Shellfish Broth, Grilled Bread, Calabrian Chili Aioli 44

FILLO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 28

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 28 (gf)

GRILLED CIDER BRINED DUROC PORK CHOP Farro Verde, Fava Beans, Leeks, Fennel Puree, Olive Vinaigrette 35

LOCAL LAMB MOUSSAKA Mediterranean Lamb Ragout, Roasted Eggplant, Bechamel 28

HANGER STEAK FRITES BRANDT PRIME BEEF Arugula, Gremolata Hand Cut Fries, Red Wine Butter 39

BRANDT BEEF PRIME NEW YORK STEAK Amarosa Potatoes, Grilled Asparagus, Sunchoke Puree, Chimichurri 49

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 19

Add Cheese (Swiss, Blue, or Cheddar) 2.5 Avocado 3 Hobbs' Natural Applewood Smoked Bacon 4.5

SUNDAYS ONLY "SUBJECT TO AVAILABILITY"

SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream 49 (gf)

SIDES

Semifreddis Bread & Butter Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 8

GARLIC MASHED POTATOES 9 (gf)

GRILLED MARY'S CHICKEN BREAST 11 (gf)

ROASTED POTATOES 9 (gf)

TODAY'S VEGETABLES, LEMON & E.V.O.O. 9 (gf)

(4) GRILLED WILD PRAWNS 16.50 (gf)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER |