

CHEESE SELECTION

BRILLAT SAVARIN AFFINE Apple Jam, France, Cow's Milk, Triple Cream, Rich & Buttery 7

IDIAZABAL Port Figs, Spain, Sheep's Milk, Nutty & Complex 7

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow's Milk, Sweet & Mellow 7

{ FOR ALL 3 CHEESES 20 }

STARTERS

MARINATED CASTELVETRANO OLIVES 7 (gf)

TODAY'S SOUP 9.5

CARAMELIZED ONION SOUP Emmental Cheese, Crouton 10.5 (v)

ORGANIC LETTUCES Asian Pears, Grapes, Sweet & Salty Walnuts, Ricotta Salata, Muscatel Vinaigrette 12.5 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 12.5

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 12.5 (v)(gf)

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.5

DI STEFANO BURRATA Prosciutto, Dried Cherry-Balsamic Jam, Local Arbequina Olive Oil, Sea Salt, Grilled Bread 17.5

GRILLED SPANISH OCTOPUS Romesco Sauce, Chorizo, Marble Potatoes, Aleppo Salsa Verde 18.5 (Contains Nuts)

FLATBREAD Bartlett Pears, Caramelized Onion, Mozzarella, Blue Cheese, Arugula, Balsamic Reduction 16.5 (v)

DIXON LAMB MEATBALLS Calabrian Chile-Tomato Sauce, Feta, Grilled Bread 17.5

ORGANIC HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 8.95 (v)(vg)

MAIN COURSES

TODAY'S FRESH FISH A.Q. (limited availability)

VEGAN BOWL Ceci Beans, Basmati Rice, Harissa Broth, Swiss Chard, Broccoli Romanesco, Herb Salsa Verde 21 (v)(gf)

GRILLED WILD PRAWNS & DAY BOAT SCALLOPS Fennel Purée, Roasted Potatoes, Bloomsdale Spinach, Currant-Caper & Cauliflower Relish 38 (gf)

RISOTTO Roasted Butternut Squash, Spinach, Toasted Pecans, Grana Padano, Crispy Sage Leaves 21 (v)(gf)

FILO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 27

BEELER'S NATURAL PORK & SNAKE RIVER FARMS WAGYU BEEF BOLOGNESE Egg Pappardelle, Bloomsdale Spinach, Forest Mushrooms, Grana Padano 26

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 25 (gf)

GRILLED CIDER BRINED BEELER'S DUROC PORK CHOP Sweet Potato Purée, Applewood Smoked Bacon-Brussels Sprouts, Sage-Whole Grain Mustard Cream Sauce, Bartlett Pear Chutney 31.5 (gf)

BRANDT BEEF PRIME NEW YORK STEAK Potato Leek Gratin, Cumin Roasted Baby Carrots, Chimichurri, Zinfandel Sauce 49

GRASS FED LAMB SHANK Organic Parmesan Polenta, Lacinato Kale, Vegetable Sauce, Gremolata 42 (gf)

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 17 Add Cheese (Swiss, Blue, or Cheddar) 2.25
Avocado 2.75 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 45

SIDES

Bread Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 7

GARLIC MASHED POTATOES 8 (gf)

GRILLED MARY'S CHICKEN BREAST 9 (gf)

ROASTED MARBLE POTATOES 8 (gf)

TODAY'S VEGETABLES, LEMON & E.V.O.O. 8 (gf)

(4) GRILLED WILD PRAWNS 15.75 (gf)