



## A P P E T I Z E R S

### *~ From the Sea ~*

- Local iced oysters with rhubarb mignonette - 1/2 dozen  
17
- Yellow fin tuna tartare with quail egg and nori emulsion  
18
- Peekytoe crab toasts with avocado and French cocktail sauce  
18
- Fried clams with Chicharones and garden tartar  
18

### *~ From the Garden ~*

#### Taste of Earth

- A selection of house made hors d'oeuvres from the garden  
21
- Endive, garden lettuces and radicchio with sugar snap peas,  
and yogurt parmesan dressing  
14
- Oven roasted asparagus with romesco  
and a crispy soft poached egg  
14
- Seared foie gras with bee pollen, pickled peach and chamomile  
20
- Wood fire margherita pizza with wild arugula  
16
- Toro corn with Cotija, garlic & Pimenton  
10

### *~ Hand Made Pastas ~*

#### Appetizer / Entrée

- Whole grain Pappardelle with fingerling potatoes,  
summer beans and garden pesto  
16 / 32
- Cavatelli* - English peas, guanciale and pecorino  
16 / 32

## E N T R E É S

- Seafood paella with herbs and garden peppers  
35
- Line caught bass with English peas, fava beans,  
garden herbs and red quinoa  
36
- Wood oven roasted whole lobster  
with green curry butter and grilled lemon  
45
- Buttermilk fried chicken with bacon braised Swiss chard,  
sweet potato corn bread and pickled watermelon rind  
30
- Slow roasted lamb chops with ricotta stuffed squash blossoms, braised shoulder, black garlic  
and artichokes  
39
- Grilled skirt steak with wild mushrooms, petite carrots,  
ramp chimichurri and pommes anna  
32
- Cold Spring Farm Burger with Aged Cheddar, fries condiments & pickles  
18

*Consuming raw or undercooked foods may increase the risk of food borne illness.*