



SMALL PLATES

- ARTICHOKE TART** tapenade, goat cheese, micro basil 9
- TUNA ROLLS** Dungeness crab, sea beans, topped with jalapeno vinaigrette 8EA
- ROASTED PEAR AND ALMOND GAZPACHO** 9
- BUTTERNUT SQUASH SOUP** spiced cream, toasted pumpkin seeds 9
- BAKED MACARONI AND CHEVRE** with rosemary and lemon 12
- CARLSBAD MUSSELS** white wine, garlic, herb butter with French fries 11
- HANDMADE POTATO GNOCCHI** roasted squash, brussel sprout leaves, brown butter 18

SALADS AND GREENS

- BABY GREENS SALAD** Mixed greens, pomegranate seeds, toasted almonds, pomegranate vinaigrette 9
- ARTICHOKE CAESAR** romaine hearts, artichokes, cherry tomatoes, shaved parmesan, sourdough croutons, garlic & anchovy dressing 12
- CHOPPED SALAD** grilled chicken, black currants, bitter greens, bacon, blue cheese, Eggs, tarragon & walnut vinaigrette 14
- ROASTED BEET SALAD** watercress, mint, Santa Barbara pistachios, citrus vinaigrette 11
- FIG SALAD BABY SPINACH** aged goat cheese, rosemary walnuts, balsamic vinaigrette 11

BIG PLATES

- MARKET FISH** A.Q.
- CREOLE BOUILLABAISSE** poached shellfish, spicy tomato broth, rouille & garlic crouton 24
- PAPPARDELLE PASTA** mushroom ragout, braised chard, mushroom broth, shaved grana padano 22
- CRISPY JIDORI CHICKEN** California crawfish, cognac sauce, Bordeaux spinach 21
- CONFIT DUCK LEG** and dirty rice green beans and gumbo jus 24
- BARBEQUE SHORT RIB** sweet & sour sauce, creamy white grits 14/26
- STEAK FRITES** grilled Brandt's Farms Rib eye, House made Kennebec frites, green peppercorn sauce 35

SIDES 7

- CHARRED RAPINI** with Sweet Chili and Mint Sauce
- OLIVE OIL SMASHED FINGERLING POTATOES** crème fraiche
- BRUSSELS SPROUTS** with toasted almonds and bacon
- ROASTED ASPARAGUS BACON** and dill aioli
- SAUTÉED SPINACH**
- HERBED FRENCH FRIES**

Please inform your server of any food allergies in your party
Eating raw or undercook meats, poultry, fish and shellfish may increase your risk of food borne illness