

**Spring Menu  
Dinner**



*Thoughtfully curated,  
deliciously designed.*

**Small Plates and Shareables**

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| <b>Spring Onion Toast</b> 12<br>grilled sourdough, roasted leeks, pickled spring onion, english peas, pea shoots, with house-made green garlic aioli<br>(vegetarian)   | <b>Marinated Spring Olives and Almonds</b> 9<br>castelvetrano & kalamata olives with citrus, wild fennel, marcona almonds<br>(gf, vegan)                         |
| <b>Vernal Crudit  with Nettle Hummus</b> 12<br>snap peas, radishes, baby carrots, pickled rhubarb, asparagus, creamy wild nettle & tahini dip<br>(gf, vegan)           | <b>Burrata with English Peas and Lemon Oil</b> 14<br>creamy burrata, bright english peas, mint, lemon oil, served with grilled country bread<br>(gf, vegetarian) |
| <b>Roasted Radishes and Green Chickpeas</b> 12<br>crispy & green chickpeas, roasted radishes, lemon-yogurt sauce, garden herbs<br>(dfa, gf, vegetarian)                | <b>New Potatoes with Ramp Aioli</b> 12<br>smashed & air fried new potatoes, house-made ramp aioli, smoked sea salt<br>(df, gf, vegetarian)                       |
| <b>Mussels and Roundman's Smokehouse Chorizo</b> 19<br>west coast mussels saut ed with green garlic butter, fennel, white wine, served with grilled sourdough<br>(gfa) | <b>Seared Scallops</b> 19<br>seared scallops, spring onion & caper relish, golden raisin sauce, crispy chickpeas<br>(dfa, gf)                                    |
| <b>Grilled Asparagus with Romesco and Hazelnuts</b> 13<br>grilled asparagus with smoky red pepper-almond sauce, toasted hazelnuts<br>(gf, vegan)                       | <b>Eggplant and Chickpea Caponata</b> 12<br>slow-roasted eggplant, chickpeas, kombucha plumped golden raisins, apricot sauce, served with pita<br>(gfa, vegan)   |
| <b>Charred Fennel and New Potatoes</b> 16<br>charred fennel over roasted new potatoes, saffron aioli<br>(df, gf, vegetarian)                                           | <b>Lamb Skewers and Pickled Spring Vegetables</b> 16<br>spiced lamb, apricot sauce bbq, whipped yogurt, pickled carrots, rhubarb & radishes<br>(dfa, gf)         |
| <b>Spring Farro Salad</b> 12<br>hearty farro, snap peas, toasted walnuts, sour cherries, pennyroyal boont corners, lemon vinaigrette<br>(vegetarian)                   | <b>Pacific Catch Ceviche Tostadas</b> 19<br>fish cured in citrus, olive oil, pickled red onion, aji amarillo, pea shoots<br>(df, gf)                             |

## Main Plates

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### Pacific Catch

38

asparagus, snap peas, preserved lemon yogurt, salsa verde  
(dfa, gf)

### Stemple Creek Ribeye

42

grilled northern california ribeye with a bright spring onion and herb chimichurri, pommes anna, grilled asparagus  
(dfa, gf)

### Wild Nettle and Ricotta Gnocchi

28

handmade gnocchi, wild nettle pesto, roasted fennel, pennyroyal laychee, lemon zest  
(vegetarian)

### Lemon and Herb Roasted Chicken

30

pasture-raised chicken, citrus, fresh herbs, sour cherries, slow-braised leeks, romesco sauce, served with grilled sourdough  
(df, gfa)

### Squid Ink Paella and Spring Peas

38

traditional spanish-style paella with squid ink, local seafood, spring peas, roundman's chorizo, green garlic aioli, aji amarillo  
(df, gf)

### Spring Vegetable Tagine

#### with Preserved Lemon Couscous

28

moroccan-inspired slow-cooked vegetables, chickpeas, kombucha plumped golden raisins, couscous  
(gfa, vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added for parties of six or more.