

SMALL PLATES

MAC & CHEESE | 10

*gemelli pasta, gruyere cheese, peas
spinach, lemony bread crumbs
add chicken, mushrooms, sausage
or bacon +5*

PIMENTO CHEESE | 10

red pepper jelly, crostini

WARM MARINATED OLIVES | 7

*red chili, orange zest, roasted garlic
fresh herb, grissini*

LOCAL ASPARAGUS | 9

*roasted garlic, radish
greens, lemon aioli*

BURRATA | 14

*pea shoots, pistachio, pickled green garlic
arugula, radish*

CRAB BEIGNETS | 13

corn, lima beans, green peas, tomato butter

PORK BELLY TACOS | 12

*avocado, tomatillo relish, la roca tortilla
anejo caramel*

ARTISANAL CHEF'S PLATE | 17

*chef's daily selection of three meats and
three cheeses with crostini and accompaniments*

SOUP & SALADS

SOUP DU JOUR

cup | 6 - bowl | 8

BABY ARUGULA SALAD | 9

olive oil, lemon juice, parmesan reggiano

CHOPPED CAESAR SALAD | 11

*petite romaine hearts, parmesan reggiano
white anchovy filet, croutons*

HERB CHICKEN SALAD | 17

*mixed greens, turnips
lemon vinaigrette, pine nuts*

FLAT IRON STEAK SALAD | 18

*market greens, pickled green garlic, radish
green goddess dressing, avocado
avalanche chevre*

PANZANELLA SALAD | 14

*asparagus, radish, pea sprouts, goat cheese
pistachio, white beans, arugula
sourdough chunks*

*add marinated chicken or pork belly +7
add steak +9
add salmon +10*



to go & in-room delivery available
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness

FROM THE PIZZA OVEN

HAND TOSSED 10 INCH PIZZAS

PROSCIUTTO CRUDO | 18

*caramelized onion, parmesan reggiano
baby arugula, mozzarella, white truffle oil*

MUSHROOM | 18

*stracciatella cheese, walnuts
roasted tomato, parmesan reggiano*

TANDOORI CHICKEN | 18

*local curried veggies, roasted chicken, pine nuts
sour cherries, pickled fresnos*

HOUSE FENNEL SAUSAGE | 16

*pepperoncini, roasted tomato
mozzarella, parmesan reggiano*

PESTO | 17

*heirloom tomato, parmesan reggiano
mozzarella, baby arugula pesto*

BLT | 18

*evoo, bacon, roasted tomato
mozzarella, baby arugula, basil aioli*

RANCHERO | 17

*refried beans, pico de gallo, cotija cheese
mozzarella, avocado, pickled jalapenos
add marinated chicken or pork belly +5
add steak +7*

MARGHERITA | 16

*heirloom cherry tomato
fresh mozzarella, fresh basil*

HERB CHICKEN | 18

*bechamel, artichoke heart, gruyere cheese
roasted garlic, local spinach*

DIABOLO | 17

*spicy pepperoni, chorizo, spicy salami
pickled fresno chili, mozzarella, fresh basil*

ARGENTINIAN VEGETABLE | 17

*mixed vegetables, chimichurri, pine nuts, evoo
mozzarella (optional)*

***gluten free available on request**

ENTREES

ROASTED HALF CHICKEN | 24

succotash, charred tomato butter, herbs

ANGUS FLAT IRON STEAK | 29

*roasted potato, pea sprouts, spinach
beets, horseradish-blue cheese crema*

PISTACHIO CRUSTED SALMON | 27

*pea sprouts, carrots, roasted garlic, peas
white balsamic pickled cherries*

LOCAL VEGETABLE PRIMAVERA | 23

pappardelle, local veggies, white wine

RICOTTA GNUDI | 24

*roasted chicken, peas, tendrils, carrots
smoked onion broth*

add marinated chicken or pork belly +7

add steak +9

add salmon +10

SWEETS

STRAWBERRY RHUBARB CRISP | 10

almond streusel, toasted almond gelato

LEMON CUSTARD | 9

roasted strawberry compote, fresh basil, mint

LIGHTEN UP! ROOT BEER FLOAT | 7

vanilla bean ice cream

CHOCOLATE ESPRESSO SEMI FREDDO | 9

cookie, amarena cherries

CHOCOLATE CHIP COOKIE BAKE | 9

cast iron baked, salted caramel gelato

S'MORES KIT FOR TWO | 10

*graham cracker, chocolate bar
marshmallows*

enjoy outdoors on one of our patios