



**DINNER MENU**

**SHARING**

<b>SOUP</b>	<b>6</b>
<b>STUFFED DATES</b> medjool dates stuffed with goat cheese and pancetta, atop belgian endive	<b>12</b>
<b>MUSSELS &amp; FRITES</b> with chorizo broth, peperonata, and lebanie	<b>14</b>
<b>BRUSCHETTA</b> Mike's wild mushrooms, sherry vinegar reduction, and shaved grana padano	<b>12</b>
<b>PAN SEARED SCALLOPS</b> vanilla carrot sauce, creamy white grits, pea shoots and crispy leeks	<b>17</b>
<b>BRICK OVEN FRITTATA</b> summer squash and peppers, potatoes, vega farms eggs, and jarlsberg cheese with picked vegetables	<b>9</b>

**SALADS**

<b>GARDEN</b> feeding crane farms greens, toasted walnuts, drunken goat cheese with a creamy pepper dressing	<b>8</b>
<b>STRAWBERRIES AND MIZUNA</b> golden balsamic vinaigrette, toasted pistachios and local farmer's cheese	<b>8</b>
<b>FROG HOLLOW APRICOT</b> chicken confit, crumbled blue cheese, toasted almonds, little gems lettuce, and cider vinaigrette	<b>9</b>
<b>SHAVED FENNEL AND BEET</b>  roasted red and gold beets, arugula, toasted brie, and tarragon vinaigrette	<b>10</b>
<b>GRILLED TAMARIND SHRIMP</b> yellow wax and green beans, summer squash, avocado, and bacon vinaigrette	

**PLATES**

<b>PASTA</b> house made fettuccini with Mike's wild mushrooms, spring garlic, white wine, braising greens and grana padano	<b>15</b>
<b>WHISKEY BURGER</b> 5 dot ranch burger with whiskey demi, cheddar cheese, habanero aioli, and mixed greens on a ciabatta bun with hand cut fries (three dollar split charge).	<b>13</b>
<b>GRILLED CHICKEN</b> skin-on breast, yellow wax and green beans, roasted yukon gold potatoes and dijon mustard pan jus	<b>17</b>
<b>HONEY GLAZED PORK CHOP</b> habanero and apricot chutney, polenta cake, and cherry gastrique	<b>19</b>
<b>GRILLED TOMBO TUNA</b> Lodi heirloom beans, summer squash, pickled onions, and avocado salsa	<b>19</b>
<b>"MIMI JUNS" FISH STEW</b> mussels, prawns, clams, and fish in a Persian style saffron broth.	<b>20</b>
<b>LAMB KABOBS</b> grilled marinated lamb, french green lentils with yogurt cucumber sauce	<b>22</b>
<b>GRILLED ANGUS NEW YORK STEAK</b> black garlic butter, mashed potatoes and dressed arugula	

**Gratuity will be added for parties of 6 or more**