



START + SHARE

CHARCUTERIE + CHEESE	24	MUSHROOM + SHALLOT ARANCINI	15
prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments		arborio rice napoletana sauce aged parmesan micro herbs	
FIG + GOAT CHEESE TOAST v	16	AHI TARTARE	23
fig jam goat cheese poached pear pickled red onion arugula aged balsamic candied walnuts		wonton shells avocado shaved cucumber fresno aioli chili garlic soy pickled radish micro salad	
RICOTTA + HONEY v	13	CRAB CAKES	25
local honeycomb whipped ricotta lemon berry compote microgreens grilled foccacia		warm water crab remoulade arugula charred lemon pickled fresnos	
ROASTED CARROT TAHINI DIP v	14	GRILLED OCTOPUS GF	26
chickpeas roasted carrots cumin ginger tahini pomegranate seeds roasted pepitas feta cheese warm pita		whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	
BRUSSELS SPROUTS v GF	13	PORK BELLY	16
honey roasted aioli lemon zest aged parmesan herbs		maple bourbon glaze sweet potato puree wild mushrooms pickled fresnos spicy cashews microgreens	

GREENS + GRAINS + BOWLS

add: chicken +6 | shrimp +8 | salmon +10 | steak +18

FARMHOUSE SALAD GF V	16	PRIME HANGER SALAD GF	32
arcadian harvest greens poached pears dried cranberries goat cheese shaved red onion toasted pecans pomegranate vinaigrette		seasonal greens corn heirloom tomatoes roasted bell pepper grilled red onion gorgonzola cheese avocado green goddess	
CLASSIC CAESAR	14	SOUTHWEST GRAIN BOWL GF V	18
romaine egg shaved parmesan rosemary focaccia croutons lemon zest creamy caesar		quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	
ROASTED BEET SALAD GF V	18	SHRIMP POWER BOWL GF	24
seasonal greens roasted beets shaved radish orange supremes candied walnuts red onion goat cheese honey balsamic vinaigrette		mediterranean marinated shrimp cilantro lime brown rice avocado roasted squash charred broccolini lime	
SEARED AHI TUNA SALAD	34	HARVEST BOWL GF	21
frise shaved red cabbage cucumber edamame avocado watermelon radish green onion sesame seeds lemongrass + ginger vinaigrette		chicken baby kale red quinoa apples squash dried cranberries feta cheese hazelnuts apple cider vinaigrette	
SALMON NIÇOISE SALAD GF	28	CHICKEN GRAIN BOWL GF	20
hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette		brown rice + quinoa shaved kale shaved carrot dried cranberries avocado sunflower seeds pistachio pesto charred lemon vinaigrette	

MAINS

HARISSA & HONEY ROASTED CHICKEN GF	28
airline chicken breast roasted marble potatoes wild mushrooms sauted swiss chard carrot + ginger puree chimichurri	
BLACKENED SHRIMP + GRITS	24
creamy grits roasted tomatoes green onion garlic beer pickled fresno	
PAN SEARED SALMON	32
herbed pesto couscous shaved asparagus roasted carrots lemon zest herbs	
ALASKAN HALIBUT GF	42
whipped potato puree blistered tomatoes broccolini beurre blanc chili oil shaved watermelon radish + micro herb salad	
NEW ZEALAND LAMB CHOPS GF	45
herb marinated pistachio gremolata whipped potato puree grilled artichoke hearts shaved pickled fennel arugula	
PRIME HANGER STEAK GF	36
grilled crispy potatoes charred leek chimichurri	
GRILLED RIBEYE	49
dry aged whipped potato puree charred broccolini citrus onion jus	

*limited quantity available

20% gratuity will be added to tables of (6) or more.

PASTA

AUTUMN RISOTTO GF	21	CALABRIAN ORECCHIETTE	21
arborio rice butternut squash puree roasted squash wild mushrooms citrus aged parmesan roasted pistachios crispy sage		ground fennel sausage spinach wild mushrooms calabrian cream sauce grana padano herbed-garlic breadcrumbs	
PESTO GNOCCHI v	23	SHORT RIB PAPPARDELLE	28
ricotta charred tomatoes spring squash aged parm roasted hazelnuts citrus zest		braised short rib confit tomato crispy sage pecorino	
RIGATONI SHRIMP PASTA	22		
smoked spanish chorizo shallots garlic tomato crema aged pecorino fresh herbs			

SANDWICHES

all sandwiches come with fries | add: bacon +3 | egg +2 | avocado +3

KOBE BURGER	21	SOUTHERN STYLE CRISPY CHICKEN	18
½ lb A5 wagyu beef house pickles bib lettuce red onions smoked cheddar gochujang aioli		house fermented hot sauce pickles shaved slaw brioche bun	
151 BURGER	18	CAJUN CHICKEN SANDWICH	18
smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun		blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta	
SPICY BLACK BEAN BURGER v	16		
black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun			

BRUNCH

saturday + sunday until 4pm

BANANA BREAD v	10	PORTABELLA BENEDICT v GF	16
cinnamon-maple butter		marinated portabella spinach heirloom tomato poached eggs hollandaise paprika chives choice of crispy potatoes or fruit	
BLUEBERRY CORNBREAD v	10	CRISPY CHICKEN EGGS BENEDICT	18
whipped lemon cream cheese lemon zest		smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit	
BRIE FRENCH TOAST	17	FRIED CHICKEN + WAFFLES	18
brioche maple syrup berry compote berries candied pecans powdered sugar bacon		belgian waffles chili-infused maple syrup pickled onion	
BREAKFAST BOWL GF v	16	PORK BELLY HASH	17
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro		crispy potatoes caramelized red onion + red pepper add egg +2	
CHILAQUILES VERDES	16	STEAK + EGG + POTATOES GF	27
Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema add: chorizo +6 chicken +6 shrimp +8 steak +18		6 oz prime hanger steak scrambled eggs crispy potatoes	
FARMER'S BREAKFAST	16	GARDEN OMELETTE GF v	15
2 eggs bacon sourdough toast house jam choice of crispy potatoes or fruit		spinach asparagus mushrooms tomatoes choice of: crispy potatoes or fruit	
SUNRISE FARM TACOS GF	14	SUIZO OMELETTE GF	16
scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja		chihuahua cheese chorizo tomato onion salsa verde choice of: crispy potatoes or fruit	
BLTE	17		
fried eggs tomato bacon lettuce smoked gouda garlic aioli			

SIDES

ROASTED TOMATO BISQUE v	8	CRISPY POTATOES v GF	10	BAKED MAC + CHEESE v	10
basil sourdough croutons fresh herbs		aioli herbs		mornay cheese sauce herbed breadcrumbs fresh herbs	
FRENCH ONION SOUP	10	KENNEBEC FRIES v GF	8	GRILLED BROCCOLINI v	8
caramelized onions, crostinis, whole milk mozzarella		house-made herbs		miso glaze sliced almonds aged parmesan lemon zest	
BREAD + BUTTER v	8	TRUFFLE FRIES v GF	10	HONEY ROASTED v GF Df	9
roasted sourdough tomato butter olive oil sea salt		parmesan herbs rosemary aioli		CARROTS	
				harissa hot honey herbs	

DESSERTS

now offering espresso, cappuccino, latte, macchiato

RASPBERRY SORBET Df	9	APPLE CRISP COBBLER	14	CHOCOLATE GELATO	9
fresh raspberries mint		granny smith apple brown sugar streusel caramel vanilla ice cream		chocolate chips whipped cream	
CREME BRULEE GF	11	TRIPLE LAYER	14	BROWN BUTTER COOKIE SKILLET	14
fresh berries powdered sugar mint		CHOCOLATE CAKE		graham cracker crumble chocolate chips vanilla ice cream caramel chocolate drizzle	
MANGO CHEESECAKE	12	milk + dark chocolate ganache powdered sugar sea salt caramel		*baked to order please allow 15 minutes	

Gluten Free = GF | Vegetarian = V | Dairy Free = Df

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