



DINNER MENU

SMALL PLATES	GREEN PLATES
Daily Soup \$6	Prosciutto {gf} \$14 arugula - prosciutto - caramelized onion - roasted red peppers - goat cheese - charred lemon vinaigrette
Bread Plates {vg} \$6 Baker Street breads - extra virgin olive oil - balsamic - herb butter	Turkey Cobb \$14 romaine - turkey - bacon - egg - grilled red onion - avocado - crumbly bleu - roasted tomato vinaigrette
Fried Green Tomatoes {vg} \$15 spicy remoulade - queso fresco - pico de gallo - scallion	Napa Chicken \$14 shaved cabbage - chicken - carrot - radish - cucumber - scallion - crispy wonton noodles - ginger sesame dressing
Tasting Board \$19 cherry apricot mostarda - pickled red onion - spiced nuts - olives - cured meat - local cheese Cheese Board {vg}	Salmon Saladin \$17 mixed greens - grilled Faroe Island Salmon - mixed greens - garden vegetables - crouton - balsamic vinaigrette
Chicken Tostada {gf} \$15 chicken - refried beans - pickled onion - salsa roja - crema Substitutue SoyBoy Tofu {vg}	Angry Caesar \$13 romaine - crouton - ancho-roasted almonds - manchego - chipotle - lime dressing grilled chicken 6 grilled salmon 9 Soy Boy Tofu 4 grilled steak 7
Chef's Dip {vg} \$11 carrot - celery - pepper - cucumber - pita	
Grilled Wings \$15 dry- rubbed - buttermilk bleu - choice of house made scotch bonnet pepper sauce - or - chipotle barbeque	
	FLATBREADS
	Bee Sting Bruschetta \$13 cherry pepper puree - bruschetta - mozzarella - arugula - honey
	Summer Vegetable \$15 pesto - mushroom - squash - shallot - tomato - goat cheese
	Buffalo Chicken \$15 bleu cheese - fried chicken - hot sauce - manchego

LARGE PLATES

Halibut al Nage \$32 coconut - lemongrass - basil - jasmine rice - celery - carrots - edamame Substitute SoyBoy Tofu {vg}	Calistoga Cheddar Burger \$18 house ground & hand - pressed NY beef - house cured bacon - NY aged cheddar - spicy pickle - greens - tomato - onion - brioche bun - truffle frites - blueberry ketchup over easy egg 3
Pork Chop \$28 BBQ rub - succotash - sweet potato puree - hot honey	L.A. Chicken \$20 Belgian waffle - herb butter - NY maple syrup - buttermilk battered fried chicken house cured bacon 4 over easy egg 3
Market Steak {gf} MKT Chef's preparation	Summer Pasta {vg,gf} \$19 summer squash - shallot - mushroom - heirloom tomato - white wine - pesto grilled chicken 6 grilled salmon 9 Soy Boy Tofu 4 grilled steak 7
Rosenkrans Farm's Flat Iron \$26 bulgogi marinade - kimchi - truffle frites	
Escondido Enchilda \$22 BBQ brisket - corn salsa - pickled red onion - crema - queso fresco - salsa roja over easy egg 3	

SIDES

Angry Caesar \$7
Seasonal Vegetable \$7

Napa Slaw \$7
Roasted Potatoes \$7

Mixed Greens \$7
Truffle Frites \$7

{v} vegan {vg} vegetarian {gf} gluten free

Please notify your server of any allergies or dietary restrictions.

Checks split a maximum of 4 ways.