

DINNER MENU

Field-to-fork

SMALL

- Market Soup MP
- Gorgonzola & Granny Smith Apple Salad *candied pecans, dried cranberries, mixed lettuces, raspberry vinaigrette* 10
- Kale & Little Gem Lettuce Salad *torn croutons, roast garlic anchovy vinaigrette, grated parmesan cheese* 9
- Farmhouse Market Salad *persian cucumbers, radish, persimmons, cherry tomato, pistachios, golden flame raisins, mixed lettuces, goat cheese, pomegranate vinaigrette* 10
- Roasted Beet Salad *arugula, goat cheese, walnuts, horseradish & dijon vinaigrette* 12
- Shrimp and Root Vegetable Ribbons *caramelized cauliflower, arugula, pureed satsumaimo sweet potatoes and cauliflower, raspberry vinaigrette, pomegranate seeds, candied pecans* 16

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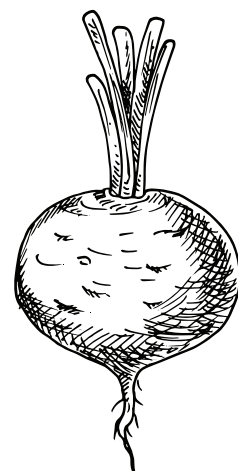
- Grilled Asian Beef Short Ribs *butter lettuce, green papaya salad, sweet & spicy dipping sauce* 14
- Prince Edward Island Mussels *white wine, garlic, herb butter, bread crumbs, grilled garlic bread* 16
- House Cured Salmon & Grilled Pumpernickel Bread *persian cucumber & radish salad, pickled red onions, tomatoes, capers, whole grain mustard* 15
- Chinese Sausage, Dried Shrimp, Red Fife and Sonora *sprouting broccoli, kimchi, caramelized onions, soy fish sauce, green onions, fried egg* 14
- Chopped Grilled Vegetable Salad *balsamic grilled vegetables, chopped lettuces, feta cheese, avocado, red wine dijon vinaigrette* 16
- add grilled chicken - 6, shrimp - 12, salmon - 12*
- Pizza of the Day MP

BIG

- Herb Roast Jidori Chicken *half chicken, pee wee potatoes, roast carrots, cipollini onions, green beans, pan gravy* 23
- Grilled Brandt Beef Rib-Eye Steak *spinach, mushrooms, cipollini onions, roast pee wee potatoes, red wine jus* 46
- Grilled Dijon Soy Glazed Pork Tenderloin *parmesan potato cakes, braised red cabbage, apple raisin compote, apple jack brandy sauce* 28
- Panko Crusted Icelandic Cod and Soy Wasabi Broth *broccolini, carrots, windrose farms greens, snow peas, saimen noodles, grilled baby bok choy, green papaya relish* 32
- Grilled Curry Crusted Pacific Swordfish *roast spaghetti squash, broccolini & cipollini onions, roast maple bourbon butternut squash, brown butter and crispy sage, harissa* 34
- Sea Scallops, Shrimp, Mussels & Pappardelle *tomato pernod cream* 32
- RG Burger *pancetta, cheddar cheese, butter lettuce, red onion, tomato, brioche bun, house made pickles, house made fries* 17
- Farmhouse Vegetable Bowl *roast spaghetti squash with broccolini, arugula pesto, pine nuts and parmesan cheese, braised greens and white beans, roast maple bourbon butternut squash, blistered brussel sprouts, cipollini onions & pomegranate glaze, crispy sunchoke chips* 24

VEGGIES

- Roast Cauliflower Steak *cauliflower, chimichurri sauce* 9
- Roast Satsumaimo Sweet Potato *apple cider molasses glaze* 8
- Quinoa & Kale *roasted butternut squash, pink lady apples, pomegranate seeds, pomegranate vinaigrette* 10
- Roast Carrots and Burrata Cheese *salsa verde* 9
- Roast Spaghetti Squash *broccolini, arugula pesto, pine nuts and parmesan cheese,* 10
- Blistered Brussel Sprouts *cipollini onions, pomegranate glaze* 10
- Roast Pee Wee Potatoes *dijon garlic parmesan butter* 8



WINE & BEVERAGES

PINK, WHITE & BUBBLES

Rose <i>Mont Gravel</i> 2016 Languedoc	11gl	33btl
Rose <i>Triennes</i> 2016 Provence		37btl
Chardonnay <i>Alias</i> 2016 Monterey	12gl	42btl
Chardonnay <i>Liquid Farm</i> 2015 Sta Rita Hills	17gl	65btl
Chardonnay <i>Ramey</i> 2014 Russian River		62btl
Chardonnay <i>Du Grappin</i> Bourgogne Blanc 2015		45btl
Chardonnay <i>Michel Mallard Ladoix "les" Grechons</i> 2014 Burgundy		105btl
Chardonnay <i>Kistler "Les Noisetiers"</i> 2015 Sonoma County		107btl
Sauvignon Blanc <i>Santa Barbara Winery</i> 2016	12gl	40btl
Sauvignon Blanc <i>Sea Pearl</i> 2017 Marlborough	10gl	35btl
Pinot Grigio <i>La Fiera</i> 2016 Veneto	10gl	36btl
Pinot Gris <i>Villa Wolf</i> 2016 Pfalz	11gl	37btl
Riesling <i>Dr Thanisch</i> 2016 Mosel	10gl	34btl
Gruener Veltliner <i>Pratsch</i> 2016 Niederosterreich	10gl	32btl
Muscadet <i>Le Charmel</i> 2016 Sevre et Maine	9gl	31btl
Sancerre <i>Henri Bourgeois</i> 2016 Loire Valley		50btl
Pigato <i>La Ginestraia</i> 2015 Liguria		48btl
Albariño <i>Paco & Lola</i> 2016 Rias Baixas		35btl
Chenin Blanc <i>MAN</i> 2016 Paarl		29btl
Torrontes <i>Bodega Colomé</i> 2016 Salta		37btl
Prosecco <i>Adami</i> NV Valdobbiadene	12gl	50btl
Brut <i>Jacquart NV Reims</i>	18gl	80btl
Brut Rosé <i>Drappier</i> NV Reims	21gl	100btl

RED

Pinot Noir <i>Department C</i> 2013 Sonoma Coast	17gl	60btl
Pinot Noir <i>Failla</i> 2015 Sonoma Coast		63btl
Pinot Noir <i>Tyler</i> 2015 Santa Barbara		53btl
Pinot Noir <i>Paul Hobbs "Crossbarn"</i> 2014 Sonoma Coast		57btl
Pinot Noir <i>Soter "North Valley"</i> 2015 Willamette Valley		50btl
Pinot Noir <i>Zotovich "Reserve"</i> 2013 Sta. Rita Hills		100btl
Pinot Noir <i>Calera "Reed"</i> 2013 Mt. Harlan		105btl
Pinot Noir <i>Brulian</i> 2013 Gap's Crown		80btl
Merlot <i>Shafer</i> 2014 Napa		102btl
Merlot <i>Gundlach Bundschu</i> 2014 Sonoma		46btl
Cabernet Blend <i>Lagone</i> 2014 Bolgheri	12gl	43btl
Cabernet Sauvignon <i>Fortress</i> 2013 Sonoma	17gl	61btl
Cabernet Blend II 2014 Napa		105btl
Cabernet Sauvignon <i>Leventi "Sweet Water Ranch"</i> 2014 Napa		86btl
Cabernet Sauvignon <i>La Jota "Howell Mtn."</i> 2003 Napa		155btl
Cabernet Sauvignon <i>Medlock Ames</i> 2014 Bell Mountain		75btl
Cabernet Sauvignon <i>Lewis Cellars "Mason's"</i> 2015 Napa		99btl
Grenache <i>Penville "Chingon"</i> 2015	15gl	55btl
Zinfandel <i>Dashe Cellars</i> 2014 Dry Creek		59btl
Chianti <i>Classico Badia a Coltibuono "RS"</i> 2014 Tuscany	11gl	36btl
Barbera <i>Germano Angelo</i> 2015 Piemonte	12gl	38btl
Syrah <i>Emanuel Tres</i> 2013 Santa Ynez	14gl	45btl
Tempranillo <i>Palacios Remondo "La Vendimia"</i> 2015 Rioja		35btl
Malbec <i>La Madrid</i> 2014 Lujan de Cuyo		28btl
Syrah <i>Lewis Cellars "Ethan's"</i> 2014 Napa		75btl
GSM <i>Leverage "Trajectory"</i> 2014 Paso Robles		90btl

THE USUAL SUSPECTS

Brut <i>Blanc de Blancs Schramsberg</i> 2014 CA	69btl
Brut <i>Veuve Clicquot "Yellow Label"</i> NV Reims	115btl
Fume Blanc <i>Ferrari Carano</i> 2016 Sonoma County	36btl
Sauvignon Blanc <i>Cakebread</i> 2016 Napa Valley	59btl
Chardonnay <i>Cutrer "Russian River Ranches"</i> 2015 Sonoma	49btl
Chardonnay <i>Mer Soleil "Reserve"</i> 2015 Sta. Lucia Highlands	72btl
Chardonnay <i>Rombauer</i> 2016 Carneros	79btl
Merlot <i>Provenance</i> 2013 Napa	46btl
Cabernet Sauvignon <i>Caymus</i> 2014 Napa	150btl
Cabernet Sauvignon <i>Trefethen</i> 2013 Napa	110btl

BEER

Please inquire about our rotating beer list!

OTHER BEVERAGES

Soft Drinks	
<i>Coke, Diet Coke, Sprite</i>	3
House Made Lemonade	5
Bambucha Kombucha	5
Iced Tea - Paradise Blend	3.5
Hot Tea - Serendipitea	4.5
Caribbean Coffee	3.5
BLK Cold Brew Coffee	6
Mountain Valley Spring Water	
<i>Sparkling - 16oz</i>	4
<i>Sparkling - 25oz</i>	6
<i>Still - 16oz</i>	4
Erdinger Non Alcoholic Beer	5

Corkage \$25/Bottle

