

## SHAREABLES

### BREAD BOULE V, (V+) 10

fresh baked sourdough, served with caramelized & horseradish whipped butter

### BAKED BRIE V 15

triple cream brie wrapped in filo and browned butter, served with local oven roasted mushrooms, smoked onion jam, crostini

### SALAD V+, GF 8

macerated mandarin oranges and root vegetables, served over local greens, toasted cashews, with ginger-citrus-soy vinaigrette

### GRILLED OCTOPUS GF 17

grilled octopus salad with lemon, red onion, fresh herbs, and shaved fresno chili

### WAGYU BONE MARROW 18

split & roasted wagyu femur bones with grilled sourdough, Kenny's Farmhouse smoked blue cheese, and toasted panko

### STEAMED VEGETABLES V+, GF 11

assorted, lightly seasoned vegetables to share

### DAILY SOUP 8

inspired by seasonal produce and available ingredients

\* eating raw or undercooked meats may be hazardous to your health

V: vegetarian  
V+: vegan

GF: gluten free  
( ): alternate option

## ENTREES

### SAUSAGE GF 28

14oz of house ground, cased, & smoked beef sausage with fermented garlic-fried rice, four-month cured house cabbage & mustard slaw, sunny side egg

### PAN NOODLES GF 18

stir fried noodles with seasonal vegetables and *patis*, Filipino citrus-based fish sauce

+ add crispy rock shrimp 6

### HALF CHICKEN GF 26

1/2 local, pasture-raised bird, ginger-brined & pan-roasted, with black rice and brussels sprouts

### ORA KING SALMON GF 28

pan roasted ora king salmon with roasted seasonal vegetables & black rice

### HANGAR STEAK 30

10oz hangar steak served over cheddar & black truffle mashed potatoes with grilled rapini

### DRY-AGED RIBEYE 62

20oz bone-in, dry-aged ribeye with oven-roasted trumpet mushrooms, fingerling potatoes, shoyu demi glace, and rapini

## DESSERTS

### LEMON PUDDING CAKE V 10

tart lemon curd with lemon cake, bourbon-blueberry compote, lavender whipped cream, lemon zest

### WARM CINNAMON APPLE COBBLER V 10

comforting seasonal cobbler served with house ice cream