














Starters

Poached Duck Egg , uni, crispy pork belly, pickled mustard caviar	18
Octopus , potato and roasted garlic cream, citrus herb gremolata, charred shallot, black radish	18 
Asparagus "Toast," pea purée, Evergreen Acres Farm goat cheese feta, shaved fennel, arugula	16 
Smoked California Sturgeon Pâté , bone marrow, pickled red onion, lardo	17
Hamachi Crudo , farmed trout roe, nasturtium, pickled cucumber, red onion marmalade, tapioca	18 
Roasted King Trumpet Mushroom , micro basil, sherry gastrique, Point Reyes Bay Blue cheese, crispy chicken skin	15 
Roasted Asparagus Cannelloni , housemade ricotta, squid ink cracked pepper tuile, Evergreen Acres Farm honey velouté, duck egg yolk	16





Soup and Salad

Chilled Asparagus Soup , kefir crema, Burrata, walnut crunch, tangerine lace	9  
Clam Chowder , Yukon Gold potatoes, cream, applewood-smoked bacon	9
Caramelized Onion Soup , Gruyère, roasted garlic purée, crostini	9
Roasted Beet Salad , Evergreen Acres Farm goat cheese feta, candied walnuts, roasted chicken, sweet balsamic vinaigrette	16 
Bibb Salad , shaved radish, pickled red onion, Point Reyes Bay Blue cheese, roasted asparagus	16  
Chopped Salad , farro, kale, crispy Brussels sprout leaves, peas, Mandarin oranges, pistachios, Evergreen Acres Farm honey vinaigrette	16  
Pad Thai Salad , rice noodles, basil, cilantro, peanuts, roasted chicken, daikon, sweet soy, wasabi cream, chopped bok choy	16 
Salinas Valley Caesar , crouton, Parmesan cheese	16 




Sandwiches

French Dip , shaved tri-tip, caramelized onion aioli, roasted garlic purée, Bibb lettuce	22
Crispy Chicken , Havarti cheese, pickles, charred chili aioli, shredded lettuce, grilled onion	20

Entrees

Whole Roasted Trout , pickled green tomatoes, cucumbers, arugula, lemon butter, Big Sur sea salt	24 
Rabbit Cassoulet , roasted vegetable broth, gigante beans, turnip, pistou, shaved asparagus, edamame, salt pork	22 
Ōra King Salmon Poke , forbidden black rice or white rice, charred chili aioli, avocado purée, red dulse, wakame, sweet soy	26 
Moules Frites , sautéed mussels, garlic, shallots, Chardonnay, fries	21 

Build Your Own Bowl

Choice of one: forbidden black rice, farro, white rice	26   
Choice of two: charred chili aioli, avocado purée, poke sauce, pistou, citrus vinaigrette, wasabi cream, sweet soy	2 / per added item
Choice of three: pepitas, red dulse, wakame, avocado, pickled red onion, apples, radish, roasted vegetables, beets, green onion, pepper relish, sunflower seeds, Evergreen Acres Farm goat cheese feta, Evergreen Acres Farm duck egg, chickpea	5 / per added item

Desserts

Tres Leches Churro Flan	8
Warm Chocolate Bread Pudding , salted caramel, whipped cream	8
Seasonal Berry Cobbler , vanilla ice cream	8
Seasonal Cheesecake	8



Made Without Gluten



Suitable For Vegetarians



Vegan

Water is precious along our Central Coast—we offer filtered water upon request.

All of our seafood selections are Seafood Watch Best Choices, caught or farmed in ways that don't harm the ocean. We source ingredients from local farmers, ranchers and fishermen who use environmentally responsible practices.

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood may pose a health risk to everyone, but especially to the elderly, young children under age four, pregnant women and other highly susceptible individuals and compromised immune systems. Cooking foods reduces the risk of illness.

We add an 18 percent gratuity for parties of seven or more. Printed on 100 percent post-consumer recycled paper.



Sparkling		Bottle
Schramsberg , Blanc De Blancs, Napa Valley 375mL		35
Schramsberg , Blanc De Blancs, Napa Valley 750mL		60

Monterey County White Wines	Glass	Bottle
Morgan , Sauvignon Blanc, Monterey	9	36
Cima Collina , Pinot Blanc, Antle Vineyards, Monterey County	13	50
Bernardus , Chardonnay, Monterey County	15	60

Monterey County Red Wines		
Morgan , Twelve Clones Pinot Noir, Santa Lucia Highlands	10	40
Bernardus , Pinot Noir, Santa Lucia Highlands	11	45
Heller Estate , Cabernet Sauvignon, Carmel Valley	12	45

Monterey County Rosé Wine		
Bernardus , Saignée de Pinot Noir, Santa Lucia Highlands	13	52

Beer: Draught Pints	Glass
English Ales , Big Sur Golden Ale, Marina	6
Firestone Walker Brewing Company , Double Barrel Ale, Paso Robles	6

Beer: Bottles	Bottle
Anchor Brewing , Anchor Steam Beer, San Francisco	7
Sierra Nevada Brewing Company , Pale Ale, Chico	7
Lagunitas Brewing Company , IPA, Petaluma	7

Hard Cider: Bottles	Bottle
Crispin Cider Co. , Crispin Original	7

Specialty Drinks	Glass
Four-Pepper Bloody Mary , pepper, garlic-infused tomato juice, vodka	13
Blood Orange Margarita , triple sec, agave, tequila	13
Big Blue , lemonade, Blue Curaçao, vodka	13
Fresh Fruit Bellini , sparkling wine cocktail	13

Carmel Valley Coffee and Espresso

Chai Latte	4
Cappuccino	5
Caffè Latte	5
Caffè Mocha (white or dark chocolate)	5
Soy Latte	5
Assorted Numi Organic Hot Teas	3

Cold Beverages

House Iced Tea	3
Boylan Soda	3
Cola, Diet Cola, Black Cherry, Lemon Lime, Root Beer, Ginger Ale	
Boylan Seltzers	3
Classic, Raspberry, Lemon	
Gizdich Ranch Apple Juice	3
Organic Milk	3
Lemonade	3