Viyial

6

Bibb Lettuce, Candied Walnuts, Macintosh Apple, Red Grapes, Mayonnaise, Preserved Lemon

5

Sharp Cheddar, Pilsner, Smoked Bourbon Salt, Spanish Onions

6

Grilled Anaheim Peppers, Charred Pickled Onions, Cilantro, Curry, Lime

6

Frisee Lettuce, Cherrywood Smoked Bacon Vinaigrette, Pickled Onion, 64 Degree Egg

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Citrus Marinated Skate, Spanish Onions, Sweet Potatoes, Cilantro, Chili Oil

7

Twice Baked Potato, Bacon Bits, Cheddar Cheese, Chives, Sour Cream, Scallion Oil

10

Strip Steak, Lemon, Capers, Egg Yolk, French Mustard

6

 $Handmade\ Mini\ Loaf,\ Thyme,\ Herb\ \&\ Garlic\ Butter$

7

Pork Sausage, Miso, Spanish Onion, Citrus Soy, Served Chilled

3

Brined & Pulled Duck Legs, Apricot Mostarda, Grilled Baguette

Grilled Sweet Corn, Anaheim Peppers, Pickled Onion, Yellow Curry, Handmade Flatbread

8

Charred Brussel Sprouts, Bacon, Baby Carrots, Balsamic, Pumpkin Seeds, Grilled Cheese

Viyial

15

Grilled Polenta, Soy Marinated Shiitakes, Comal Corn Cob, Balsamic Glace, Shaved Pecorino

19

Blackened Pacific Skate, Red Bliss Potatoes, Baby Zucchini, Winter Squash, Celery Root

14

Angus Beef, Cheddar, Dill Pickles, Short Rib, Waffle Fries, Shallot Jam, Smoky Ketchup

22

Southern Style Baked Beans, Molasses, Vegetable Nage, Fried Kale, Char-Pickled Onions

20

Green Chile Braised Short Ribs, Smoked Squash, Arugula, Smoked Gouda

21

Braised & Slow Roasted Chicken, Red Bliss Potatoes, Baby Zucchini, Heirloom Carrots

\$65 for 5 courses

Experience our Chef's special with five courses of fine comfort food

Add a cocktail pairing for \$30

Available at dinner by online reservation only

\$10 Entrée

Join us every Sunday evening

Fried Chicken with Mac & Cheese

Served from 5-10pm on Sunday's only