



STARTERS

Crab Dip | 18

Bacon | Rajas | Toasted Garlic & Herb Bagettes

Oyster Nachos | 18

*Fried Wonton | Garlic Aioli
Habanero Hot Sauce | Watermelon Radish*

Crispy Spicy Fried Quail | 17

*Bleu Cheese Dressing | Fermented Fresno Hot Sauce
Pickled Quail Eggs | Fresh Celery*

Shrimp Campechana | 15

Gulf Shrimp | Spicy Cucumber Cocktail | Corn Tortilla Chips | Avocado | Cilantro

SALADS

Smoked Grape & Bleu Cheese Salad | 15

*Mixed Greens | Shaved Fennel | Red Onion | Roasted Red Pepper
Toasted Pecan | Cured Quail Egg | Preserved Lemon Vinaigrette*

Watermelon Caprese | 15

*House Mozzarella | Basil Vinaigrette | Arugula
Vincotto | Spiced Pecans*

Southwest Caesar Salad | 13

*Romaine Lettuce | Tortilla strips | Avocado | Tomato
Chipotle Caesar | Parmigiano Reggiano*

Strawberry Spinach Salad | 13

*Baby Spinach | Strawberries | Pickled Red Onions
Goat Cheese | Smoked Almonds
Roasted Shallot & Balsamic Vinaigrette*

Add Grilled Chicken | 8

Add Grilled Shrimp | 9

Add Sugar Cured Quail | 11

ENTREES

Beef Tenderloin Filet | 67

*Roasted Red Potatoes | Asparagus | Mushrooms | Roasted Red Pepper
Smoked Duckfat & Bacon Butter*

44 Farms New York Strip | 57

Potato & Bleu Cheese Fondue | Roasted Brussel Sprouts & Shallots

Ora King Salmon | 52

*Coconut & Saffron Cream | Israeli Cous-Cous with Mango, Walnuts, Cherries & Mint
Broccolini | Sumac Vinaigrette*

Braised Quail | 42

Curried Chickpea & Spinach | House Paneer | Salsa Macha

Vegan Chile Relleno | 32

Portobella & Garbanzo Bean | Esquites | Red Chile Cashew Crema | Pickled Onion

Mario's Chicken Fried Steak | 30

*Mashed Potatoes | Zucchini | Carrots
Cracked Pepper Cream Gravy | Roasted Jalapeno Cream Gravy*

Roasted Half Chicken | 32

Lemongrass Ver Jus | Sunchokes & Chard | Fines Herbs Sauce



\$5 Split Plate Fee

Please No Seperate Checks

20% Gratuity will be added to parties of 6 or more.

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.