

SOUP AND SALAD

ADD QUINOA CAKE \$6 CHICKEN BREAST \$6 SHRIMP \$8 SALMON \$8

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED MANCHEGO / APRICOTS / BALSAMIC VINAIGRETTE — 10

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS / SHERRY VINAIGRETTE — 10

GF APPLE SALAD

SHAVED APPLES / SHAVED FENNEL / ARUGULA / TOASTED ALMONDS / SHAVED PARMESAN CHEESE / PRESERVED LEMON VINAIGRETTE — 12

SOUP OF THE DAY

— 4 CUP / 6 BOWL

ENTRÉES

GF LOCH DUART SALMON*

CAULIFLOWER, BACON AND ALMOND "COUSCOUS"/ MEDJOL DATES/ GOLDEN RAISINS / CAPER AND BROWN BUTTER VINAIGRETTE — 26

+ Recommended wine pairing- Pieropan Soave Classico +

GF HOUSE CUT NEW YORK STRIP *

CHARRED GREENS/ CRISPY SMASHED FINGERLINGS/ PICKLED SHALLOTS/ SALSA VERDE — 32

+ Recommended wine pairing - Conn Creek Cabernet +

GF MANCHEGO QUINOA CAKES

BUTTERNUT SQUASH / APPLES / BEETS / TOASTED WALNUTS / LEMON GARLIC AIOLI — 16.5

+ Recommended wine pairing- Davis Bynum Chardonnay +

GF ALL NATURAL GRILLED CHICKEN

SPINACH & QUINOA RISOTTO / BUTTERNUT SQUASH PUREE / BALSAMIC REDUCTION / SUNCHOKE CHIPS — 18.5

+ Recommended wine pairing- Alexander Va. Vineyards Homestead Blend +

GF OLD SCHOOL CIOPPINO*

SHRIMP / CLAMS / FISH / FENNEL & TOMATO STEW / WHITE WINE / MELTED CRAB / GRILLED BREAD — 22

+ Recommended wine pairing - Erath Resplendent Pinot Noir +

GF ANGUS BEEF SHORT RIBS

GARLIC MASHED POTATOES / SAUTÉED SPINACH / ROASTED TOMATOES / RIOJA JUS — 26.5

+ Recommended wine pairing-Argiano Toscano Super Tuscan +

GF BONE IN PORK CHOP

SUNCHOKES, PEAR BUTTER, MARINATED ASIAN PEAR, PECORINO TOSCANO, CRISPY SAGE — 25

+ Recommended wine pairing- Faustino VII Tempranillo +

FISH 'N' CHIPS

FRESH RUBY RED TROUT* / LOCAL BEER BATTER / ROSEMARY SMASHED FINGERLING POTATOES / MALT VINEGAR AIOLI — 19

+ Recommended beer pairing-Odells IPA +

GF -INDICATES GLUTEN-FREE PREPARATION AVAILABLE

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.