

T H I N G S T O S H A R E

Blistered Shishito Peppers 8

miso butter, toasted sesame seeds, maldon sea salt *(v/gf)*

Flatbread 12

parmesan-corn purée, bacon lardons, cherry tomatoes, pesto

Cheese Plate 16

four artisan cheeses, honey comb, preserved fruit, candied nuts *(v)*

Charcuterie Plate 16

salumi, pâté, housemade pickles, grain mustard, spicy greens, crostini

Bread & Oil Tasting 5

trio of oils, fresh baked bread *(v)*

F I R S T S

Farm Egg Raviolo 15

wild mushroom duxelles, mascarpone, pine nuts, mushroom dashi *(v)*

New Mexico Lamb Tartare 15

vaudoan curried yogurt, pistachio crumble, micro cilantro

Burrata 15

pickled cherries, summer greens, aged balsamic, crostini

Farro & Quinoa Salad 14

tuscan kale, candied pecans, chevre, sherry vinaigrette

Garden Greens 10

petite lettuces, fresh herbs, shaved vegetables, greek vinaigrette *(v/gf)*

M A I N S

Potato-Swiss Chard Gnocchi 28

porcini confit, brown butter, shaved parmesan *(v)*

Heritage Pork T-bone Chop 35

rainbow chard, chanterelles, cipollini onion, aged balsamic *(gf)*

Moroccan Spiced Mary's Chicken 27

farro, cauliflower, spicy harissa, olives, almonds, mint yogurt

Pan Roasted Halibut 38

sweet corn ragout, cherry tomatoes, morels, herb butter *(gf)*

Grilled Mediterranean Branzino 33

giant white beans, charred radicchio, salsa verde *(gf)*

*please alert us of any dietary restrictions or food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

20 % Gratuity may be applied to parties of 5 or more

ARROYO VINO