

the TERRACE

starters

French Onion Soup 16

vidalia onions, country bread, gruyère

Seasonal Soup 14

chef's choice

Crispy Lollipop Kale 18 **G**

maple-soy glaze, pomegranate, goat cheese

Chilled Citrus Poached Shrimp 22 **G, D**

classic cocktail sauce, lemon, smoked almonds

Baby Beet & Burrata Salad 16 **V**

za'atar, pomegranate molasses, hazelnuts, garlic-sourdough croutons, house vinaigrette

Caesar Salad 16 | 21 **V**

garlic-sourdough croutons, parmesan cheese, caesar dressing

Pan-Seared Crab Cake 20 **D**

hearts of palm, micro herbs, mustard, radish

Seasonal Flatbread 20 **V**

local figs, arugula, herbed ricotta, balsamic vinegar glaze, boursin cheese

Artisanal Cheese & Charcuterie 28

market chutney, whole grain mustard house pickles, country bread

sides

Truffle Fries 12 **V**

grana padano, parsley, garlic aioli

Pommes Frites 10 **D**

sea salt

Sautéed Broccoli 12 **G, D**

Grilled Asparagus 12 **D**

Macaroni & Cheese 14 **V**

crème fraîche, bread crumbs

mains

Rigatoni Pasta 29 **V**

sundried tomato, wild mushrooms, roasted romanesco, parmesan cheese

California Meatloaf 31

plant-based Beyond Meat, jasmine rice, caramelized root vegetables

Pan-Roasted Atlantic Salmon 38 **G, D**

english pea purée, tomato vinaigrette fennel salad, artichoke, yellow curry oil

Seared Scallops 46

sunchoke purée, haricot verts, lemon-caviar beurre blanc

Alaskan Black Cod 40 **G**

braised oxtail with tarragon demi-glaze, spring carrot fondant

Pollo Asado Half Chicken 39 **G**

achiote, roasted poblano & onion rajas, market green salad, pickled red onions

Smash Burger 32

two 4-oz patties, cheddar cheese, iceberg, dijonnaise, brioche, tomato, house-made pickles, caramelized onions, pommes frites

Slow-Cooked Beef Short Ribs 44

local goat cheese corn polenta, gremolata, shitake mushrooms, charred treviso

Moyer Farms Filet Mignon 62 **G**

glazed cipollini onions, boursin mashed potatoes, broccolini, verjus reduction

D - Dairy Free | **G** - Gluten Free

V - Vegetarian |  Vegan

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.

For Your Convenience A 20% Service Charge is Added to Parties of Six or More

wines by the glass

sparkling

	glass	bottle
brut bianchi, signature selection, california, NV	16	72
rosé gerard bertrand, cremant de limoux, france, NV	19	84
brut champagne lallier (r.018), france, NV	25	104
grand brut taittinger, champagne, france, 2018	35	145

white & rose

albarino mar de frades, albarino, rias baizas, 2021	18	72
sauvignon blanc stoneleigh, new zealand, 2023	16	65
sauvignon blanc anthem "riverbound," napa, 2022	24	96
white burgundy domaine sorin coquard, france 2021	21	85
chardonnay the prisoner, napa valley, 2021	25	100
rosé symphonie, sainte marguerite, provence, 2022	24	98

red

sangiovese pèppoli, chianti classico, tuscany, 2021	18	72
pinot noir argyle, willamette valley, oregon, 2022	19	78
pinot noir cherry pie "san pablo bay," napa valley 2021	27	110
grenache hahn, syrah, arroyo seco 2021	21	85
merlot emmolo, napa valley 2021	19	95
cabernet sauvignon rodney strong, sonoma county, 2018	24	98
cabernet sauvignon quilt, napa valley, 2021	25	100

cocktails

Aperol Spritz 18
aperol, sparkling wine, soda water

Classic or Spicy Margarita 19
tequila, cointreau, lime juice, agave
with or without fresh jalapeño & tajin

Espresso Martini 20
vodka, espresso, coffee liqueur

Raspberry Mojito 20
rum, raspberry puree, mint, lime juice

Moscow Mule 19
vodka, ginger beer, lime juice

Mimosa 16
fresh orange juice & prosecco

White Russian 19
vodka, kahlúa, heavy cream

classic beers

Bud Light 8
Budweiser 8
Coors Light 8
Heineken 0.0 8
Heineken 9
Stella Artois 9
Corona 9

soft drinks 6

iced tea 6

coffee + specialties

Drip Coffee 6
Double Espresso 10
Americano 10
Latte 10
Cappuccino 10

milk 6

choice of Skim 2%, Whole,
Half & Half, Oat or Almond

hot tea 9

juices 9