

# dinner



## soup and salad

chili of the day, see server for details

soup of the day, see server for details

caprese salad, housemade mozzarella, basil, balsamic reduction 8

caesar salad, grilled romaine, house crutons, white anchovie, house caesar dressing 10

house spring mix, roasted fennel, pecorino, cherry tomato, candy walnuts 9

greek salad, mediterranean mix, red onion, olive, tomato, cucumber, greek dressing 9

wedge salad, romaine hearts, cured egg yolk, pork belly, pickled onion, house ranch 12

chicken 4oz 5      salmon 4oz 8      filet 4oz 12      shrimp 4oz 9

## market table

egg trio, scotch egg, lobster deviled egg, pickled egg 14

mussels, garlic, white wine, shallots, bruschetta, smoked chorizo 12

BFM, fresh mozzarella stuffed meatball, marinara, shaved pecorino 9

tobacco onions, lightly battered, house seasoning 7

empanada of the day, see server for details

roasted pepper hummus, house crostinis and veggies 9

seared wild ahi tuna, sesame crusted, house wasabi, sesame oil 16

calamari, asian slaw, sweet chili ginger dressing 12

## house-made organic pastas      gluten free pasta available

ravioli of the day, see server for details

\*chicken carbonara, pancetta, cracked pepper, leeks 22      sub shrimp +4

spaghetti, grass-fed BFM meatball, marinara, pecorino 18

chicken marsala, spaghetti, mushroom blend, fennel, leeks, caramelized onions 22

cioppino, squid ink spaghetti, wild seafood blend, herb seafood broth 35

## entrees

served with choice of two sides

pan seared pork belly, grand marnier reduction 21

\*12 oz french cut pork chop, ancho cream sauce 25

\*7oz grass-fed filet, truffle steak butter 32      oscar style +10

\*wild scallops, grape prosecco sauce, white chocolate shavings 30

braised grass-fed short ribs, root beer reduction 21

chicken breast, bruschetta, balsamic drizzle, pecorino 20

lamb chops, pistachio crusted, cranberry gastrique 35

smoked pork tenderloin medallions, apple butter 23

sea bass, tequila lime cilantro butter 34

eggplant neapolitan, tomato, house mozzarella, tomato syrup 16

## wine pairing

riondo amarone

cakebread chardonnay

jamieson ranch cabernet

momo sauvignon blanc

banfi belnero sangiovese

david bruce pinot noir

stags leap hands of time

terra d' oro zinfandel

starborough sauv blanc

duecorti barolo docg

## sides

house cut fries 3

root chips 3

house salad 4

sweet potato mash 4

brussel sprouts 4

garbanzo salad 5

risotto of the day 5

chef's vegetable 4

brown rice pilaf 4

## desserts

see server for today's house desserts

**mission statement** we strive for all organic ingredients whenever possible, with all of our beef products coming from local, grass-fed farms. Our chicken and pork products are all-natural with no steroids or pesticides and we have local, organic eggs. Our produce is about 80 percent organic with the rest of our ingredients being non-gmo and we are constantly searching for ingredients to improve the source and quality

**foh manager** travis van pelt

**executive chef** jason krisher

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.