







STARTERS

Artichoke Beignets Creamy Artichokes, Roasted Garlic Aioli, Midnight Moon Cheese	18	Tuna Harbor Aquachile Crudo  Locally Caught Bluefin Tuna, Persian Cucumber, Radish, Avocado, Serrano, Emerald Aguachile, Cilantro Oil	26
Merguez Stuffed Medjool Dates  Local Dates, Spanish Merguez Sausage, Smoky Bacon, Pumpkin Seed Romesco, Preserved Lemon, Fennel	24	Whales Cove Mussels SD Golden Ale, Smokehouse Bacon, Cherry Tomatoes, Sweet Corn, Pickled Fresno Peppers, Cilantro, Toasted Bread	25
Roasted Pepper Hummus Ceragioli Olives, Pickled Shallots, Crispy Chickpeas, Sheep Milk Feta, Crisp Pita	18	Spicy Calabrese Salami Flatbread Roasted Garlic, Confit Tomatoes, Calabrese Salami, Fresh Mozzarella, Arugula	26
Jumbo Tiger Shrimp Cocktail Bay Leaf & Citrus Poached U10 Tiger Shrimp, Dill Pickle-Coriander Cocktail Sauce, Lemon	27	Destiny Focaccia Bread Service Dukkah Spice, Whipped Feta, Harissa-Garlic Crisp	12



SOUPS & SALADS

Modern Caesar Salad Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons	17	Tomato & Summer Fruits Heirloom Tomato, Crimson Watermelon, Local Strawberries, Organic Arugula, Stracciatella, Purple Basil, Early Harvest Olive Oil Jam, Saba	26
Brussels Sprout Salad  Hearty Greens, California Blue Cheese, Apples, Pickled Allium, Smoked Almonds	16	Chicken & Artichoke Soup Roasted Chicken, Pearl Couscous, Artichoke Hearts, Lemon, Aleppo Chile, Olive Oil Focaccia	15

ENTRÉES

Mediterranean Chicken Mary's Organic Chicken Marinated in Harissa-Yogurt Toasted Garlic, Pearl Couscous Salad, Herb Labneh	40	Prime Steak Frites  Plancha Roasted Flat Iron Steak, Pomme Puree, Potato Straws, Scallion Chermoula	49
Slow Roasted Scottish Salmon  Beluga Lentils, Mirepoix, Crisp Prosciutto, Butter Poached Celery Root, Bitter Greens, Whole Grain Mustard Vinaigrette	36	Ancient Grain Stuffed Piquillo Peppers Mushroom Conserva, Goat Cheese, Charred Cauliflower, Pecorino Cream, Toasted Almond	28
Woodland Mushroom Bolognese Hand Cut Egg Pappardelle Pasta, Roasted Garlic Sauce, Preserved Woodland Mushrooms, Sheep's Milk Pecorino Romano	29	Tuscan Style Braised Short Ribs  Mascarpone Polenta, Olive & Tomato Ragù, Purple Kale, Oregano	45

SIDES & SUCH

Crispy Smashed Golden Potatoes  Caviar Creme Fraiche	14	Charred Broccoli Miso Dressing, Garlic Bread Crumb, Marinated White Anchovies	14
Peas & Carrots  Kaleidoscope Carrots, Melted Shallots, Snap Peas, Fresh Origins Pea Tendrils, Toasted Pistachios, Herby Drizzle	14		

CANNED & BOTTLED

Something + Nothing Soda Hibiscus & Rose Pineapple & Grapefruit Cucumber	6.5
Harney & Sons Bottled Tea Organic Black Organic Green Citrus Citrus Peach Lemonade & Tea	8
Soda Coke Diet Coke Coke Zero Sprite	4
Saratoga Sparkling or Still	6
Aqua Panna Mountain Valley (750 ml) Still	12
San Pellegrino (750 ml) Sparkling	12

BEVERAGES

COFFEES & TEAS

Espresso	4.5
Americano	7
Cappucino	8
Latte	8
Hot Chocolate	8
Filtro, Fresh Brewed Drip	7
Hot Tea	6

 Gluten-conscious item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. Water is served upon request only, per county ordinance.