

OUR BREAD IS MADE FROM SCRATCH WITH NATURAL SOURDOUGH AND LOCALLY GROWN & MILLED GRAINS.
 OUR PRODUCE IS LOCALLY GROWN WITHIN SANTA BARBARA AND VENTURA COUNTIES.
 OUR MEAT IS SUSTAINABLY RAISED WITHOUT HORMONES OR ANTIBIOTICS & OUR FISH IS SUSTAINABLY CAUGHT.

SALADS

KALE, ROASTED RAINBOW CARROTS, PARSNIPS, BEETS, TAHINI, SUMAC FRIED CHICKPEAS 16
 ENDIVE, APPLE, ARUGULA, BUTTERMILK, CELERY, PARSLEY 16
 MARKET LETTUCES, AVOCADO GREEN GODDESS, RUBY RED GRAPEFRUIT, RADISH 16
 BURRATA, PEAS AND SNAPS, ASPARAGUS, PRESERVED LEMON, PINE NUT, BREADCRUMBS, CURED EGG 18
 HAMACHI, CUCUMBER, SAMBAL, AVOCADO, CITRUS, WATERCRESS 18

CHEESES AND CHARCUTERIE

1 CHEESE 9, 2 CHEESE 18, 3 CHEESE 27
 MARCONA ALMONDS 6 PICKLED VEGETABLES 6 MARINATED GREEN OLIVES 6
 PROSCIUTTO DI PARMA 16 ASSORTED SALUMI 16
 COUNTRY STYLE PATE, PICKLED VEGETABLES, OLIVE OIL CRACKERS 18

VEGETABLES

FRIED CAULIFLOWER, ROMANESCO, CALABRIAN CHILI, ANCHOVY AÏOLI 15
 ROASTED RAINBOW CARROTS, TAMARIND, HONEY, RED BEET HUMMUS, SESAME 15
 COAL ROAST CABBAGE, BROCCOLINI, PICKLED GOLDEN RAISINS, ALMONDS 15
 GRILLED ASPARAGUS, WHITE CORN GRITS, PEA TENDRILS, MINT PISTOU 15
 ROASTED SUNCHOKES, HEDGEHOG MUSHROOMS, BROWN BUTTER HAZELNUTS, BUTTERNUT SQUASH PURÉE 16
 FINGERLING POTATOES, GARLIC CONFIT, CRÈME FRAÎCHE 12

HOUSE-MADE PASTA

POLENTA DUMPLINGS, RICOTTA, SWISS CHARD, MIXED MUSHROOMS 20
 SQUID INK CASARECCE, LOBSTER BISQUE, UNI, NORI BREADCRUMBS 24
 SORREL PAPPARDELLE, ENGLISH PEAS, SUGAR SNAPS, ASPARAGUS, SAFFRON BUTTER, DUNGENESS CRAB 24
 RIGATONI, PORK RAGU, PANCETTA, PARMESAN 22

ORGANIC WHOLE GRAIN FLATBREADS

TALEGGIO, BLOOD ORANGE, KUMQUATS, PEA TENDRILS 18
 CHÈVRE, COAL ROASTED LEEKS, PANCETTA, ROMESCO 18
 MIXED MUSHROOMS, GRUYÈRE, GREMOLATA 18
 TOMATO CONFIT, MOZZARELLA, CALABRESE SPICY SALAMI 18

PROTEINS

SALT COD FRITTERS MUSTARD FRILLS ROMESCO AÏOLI 18
 MUSSELS AND CLAMS, SHALLOT, GARLIC, CRISPY PORK BELLY, BOK CHOY, GRILLED TOAST 22
 MARKET FISH, GREEN GARLIC-FENNEL SOUBISE, GRILLED RADICCHIO BLOOD ORANGE-MEYER LEMON SALSA 22
 GRILLED PRAWNS, WHITE BEANS, CHIMICHURRI 21
 FRIED CHICKEN, KOREAN CHILI, PICKLED DAIKON, SESAME, NAPA CABBAGE 15
 GRILLED LAMB MEATBALLS, CHICKPEA PURÉE, TZATZIKI, PITA, CUCUMBER SALAD 20
 BRAISED BRISKET, PARSNIP PURÉE, SALSA VERDE 22

PLATTERS

GRILLED WHOLE FISH, SAFFRON RICE, COAL ROASTED FENNEL, LABNEH, PISTACHIOS 38
 ROASTED CHICKEN, CANNELLINI BEANS, TUSCAN KALE, GARLIC, LEMON, CAPERS, CALABRIAN CHILI HALF 32 WHOLE 44
 GRILLED BABY BACK RIBS, ANCHO CHILI, SLAW 32
 BRAISED LAMB, BABY ARTICHOKE, SPRING ONION, FAVA BEANS, PRESERVED LEMON, MINT 46
 BAVETTE STEAK, CARAMELIZED ONION-WORCESTERSHIRE BUTTER, FINGERLING POTATOES, SWISS CHARD 36