

STARTERS

CARAMELIZED BRUSSEL SPROUTS barrel aged maple syrup, serrano ham, lemon crème fraiche	12
CALAMARI golden fried, lemon, peppers, sweet onions	13
CASTELVETRANO OLIVES & SPICED NUTS sweet herb marinated olives, spiced marcona almonds and filberts	14
MACARONI & CHEESE SKILLET orecchiette pasta, four cheeses, chives, prosciutto	14
CEVICHE citrus cured local fish, avocado, red onions, tomato, cilantro, house-made hot sauce	16
JUMBO LUMP CRAB CAKE tomato preserve, local little gem wedge, smoky blue cheese, lime	16
CHARCUTERIE & CHEESE BOARD chef's selection of two cured meats, two cheeses, accompaniments	24
SOUP & SALAD	
MARKET SOUP made fresh daily	10
FARMER SALAD rotating selection of local market bounty	10
noodles, local lettuce, cherry tomatoes, avocado, burrata, radish, meyer lemon vinaigrette	12

fried sourdough croutons, dill-caraway

caesar dressing

ENTREES

SANTA YNEZ BURGER dry aged ribeye patty, husk tomato jam, bacon, arugula, pickles, duck fat fries	17
GRILLED EGGPLANT marinated eggplant steak, sweet pepper and crunchy quinoa salad, seasonal beans, jalapeno Solvang oil	20
FRESH PASTA bucatini, applewood bacon, egg yolk, cream, smoked cheese, local herbs	22
ROASTED CHICKEN SKILLET herb-marinated free-range chicken, chorizo whipped potatoes, sautéed spinach, preserved lemon	26
SHORT RIB SKILLET braised beef rib, wine gravy, fried fingerlings, burrata, arugula	28
PAN ROASTED FRESH FISH skillet-charred fish, red quinoa, seasonal vegetable relish, brown butter, yuzu	28
SEAFOOD HOT POT pacific white shrimp, clams, scallops, linguiça sausage, saffron broth	29
FLAT IRON STEAK 8 ounce prime, herb butter, local greens, duck fat fries	30
LAMB PORTERHOUSE pan-seared lamb, roasted garlic fingerlings, grilled bok choy, mint-pesto yogurt	34
NEW YORK STEAK 12 ounce bone-in steak, grilled, potato puree, green garlic chimichurri	38

Accompanied by our herbed pita wedges and signature romesco dip