

MAD & VIN

STARTERS

CARAMELIZED BRUSSEL SPROUTS \$12
barrel aged maple syrup, serrano ham,
lemon crème fraiche

CALAMARI \$13
golden fried, lemon, peppers, sweet onions

CASTELVETRANO OLIVES & SPICED NUTS \$14
sweet herb marinated olives, spiced
marcona almonds and filberts

CEVICHE \$16
citrus cured local fish, avocado, red onions,
tomato, cilantro, house-made hot sauce

JUMBO LUMP CRAB CAKE \$16
tomato preserve, local little gem wedge,
smoky blue cheese, lime

CHEESE FONDUE \$18
melted gruyere and fontina, caraway seed,
brandy, torn bread

CHARCUTERIE & CHEESE BOARD \$24
chef's selection of two cured meats,
two cheeses and accompaniments

SOUP & SALAD

MARKET SOUP \$10
made fresh daily

FARMER SALAD \$10
rotating selection of local market bounty

BUCKWHEAT NOODLE SALAD \$12
noodles, local lettuce, cherry tomatoes, avocado,
burrata, radish, meyer lemon vinaigrette

GRILLED NORDIC CAESAR \$16
grilled local gem hearts, sautéed shrimp, shaved
paive, fried sourdough croutons, dill-caraway
caesar dressing

ENTREES

SANTA YNEZ BURGER \$17
dry aged ribeye patty, husk tomato jam, bacon,
rocket greens, pickles, duck fat fries

CAULIFLOWER STEAK \$20
skillet-roasted cauliflower, green harissa, roasted
tomato, radish, pistachios

FRESH PASTA \$22
bucatini, applewood bacon, egg yolk, cream,
smoked cheese, local herbs

CHICKEN BREAST SKILLET \$26
frenched free-range chicken breast, root
vegetable and chorizo hash, pan jus

WINFIELD FARM PORK ROAST \$26
pan-roasted bone-in pork loin, winter squash and
sweet potato puree, sautéed greens, quince glaze

SHORT RIB SKILLET \$28
braised beef rib, wine gravy, fried fingerlings,
burrata, rocket greens

HERB CRUSTED FRESH FISH \$28
skillet-charred fish, chive potato puree, seasonal
vegetable relish, sweet and sour glaze

SEAFOOD HOT POT \$29
pacific white shrimp, clams, scallops,
linguiça sausage, saffron broth

FLAT IRON STEAK \$30
8 ounce prime, herb butter, local greens,
duck fat fries

NEW YORK STEAK \$38
12 ounce bone-in steak, grilled, potato puree,
sautéed seasonal vegetables, bone marrow
chimichurri

*Accompanied by our herbed pita wedges and signature
romesco dip*