MARINATED OLIVES | 6  
herbs, citrus

PRELUDE TRUFFLE FRIES | 8  
black truffle aioli

WILD MUSHROOM ARANCINI | 10  
parmagiano reggiano, meyer lemon aioli

SMOKED TROUT DIP | 14  
crispy capers, red onion, dill, grilled baguette

CHARCUTERIE BOARD | 16  
local cured meats, whole grain mustard, grilled bread,  
house pickled vegetables  
*wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)*

HEIRLOOM TOMATO GAZPACHO | 11  
marcona almonds, grapes, minted yogurt, arbequina olive oil

KALE CAESAR | 13  
baby kale, parmagiano reggiano, garlic streusel

GRILLED CHIMICHURRI STEAK SALAD | 17  
roasted cipollinis, sundried tomato, crispy chickpeas, manchego,  
balsamic vinaigrette

MARINATED SUMMER SQUASH PANINI | 13  
caramelized onions, pumpkin seed pesto, aioli, aged cheddar,  
bread & butter pickles, french fries

JAMON SERRANO & ROASTED TOMATO SANDWICH | 15  
fontina, olive tapenade, basil pesto, arugula, giardiniera, french fries

BUTTERMILK FRIED GAME HEN | 23  
french beans, white cheddar mashed potatoes, pickled red onions,  
bourbon-blackberry sauce

FLOURLESS CHOCOLATE CAKE | 12  
blackberry coulis, powdered sugar

TRIO OF SORBETS | 6  
fresh berries, raspberry sauce, gaufrette cookie

ARTISAN CHEESE PLATE | 16  
honey-rosemary mixed nuts, fig marmalade, hazelnut crostini  
capra stanislaus (nicolau farms), big rock blue (central coast), san andreas (bellwether farms)

please let your server know if you have any food allergies  
executive chef | alexandre purroy  
executive sous chef | chris austin  
manager | talmadge savage