

SNACKS

MARINATED OLIVES 6

RADISHES & GOAT BUTTER 6
green garlic

BRUSCHETTA 5
peas, ricotta, green garlic & mint

ROASTED HAKUREI TURNIPS 6
miso butter & sesame seeds

LA QUERCIA PROSCIUTTO 10

OYSTERS* 3.25 each
classic accompaniments

SIDES

FRENCH/GARLIC FRIES 6

SIMPLE GREENS 4

GRILLED ASPARAGUS 6

SAUTÉED GREENS 6

DESSERTS

STICKY TOFFEE PUDDING 8
pecans & vanilla ice cream

SUMMER CHERRY PARFAIT 9
lemon curd, buttermilk ice cream
& olive oil cake

CHOCOLATE HAZELNUT TORTE 10
orange whipped cream

PANNA COTTA 8
orange gelée & vanilla tuile

NATHAN MILLER CHOCOLATE 5
ask for daily selection

HOUSE MADE ICE CREAM
OR SORBET 5

SOUP & SALADS

THE KITCHEN TOMATO SOUP 4/7
olive oil

KALE SALAD 12
apple, fennel, red onion, pepitas, parmesan & mustard vinaigrette
+ chicken 4 + salmon 6

ROASTED BEET & QUINOA SALAD 13
radish, fennel, red onion & caraway yogurt dressing
+ chicken 4 + salmon 6

ROASTED CHICKEN FARM SALAD 14
spinach, kale, frisee, apples, hazelnuts & hard boiled egg

POACHED SALMON SALAD 16
escarole, olive, avocado, pistachio, radish & preserved lemon dressing

SUMMER SQUASH & HEIRLOOM TOMATO SALAD 12
avocado, black garlic & seasoned bread crumb

SANDWICHES

QUINOA FALAFEL FLATBREAD 12
raisin raita, feta, tahini, pickled carrots & simple greens

CHICKEN SALAD SANDWICH 13
pecans, red onion & simple greens

PORK TACOS 13
cabbage, crema, pico de gallo, corn tortillas & simple greens

LONGS PEAK GRILLED LAMB BURGER* 16
balsamic onion jam, blue cheese & fries

MAINS

PASTA BOLOGNESE 18
beef, pork, lamb, tomato & parmesan

DAILY QUICHE 12
sherry vinaigrette & simple greens

ROASTED MUSHROOMS ON TOAST 17
garlic, fresno chili, thyme, escarole & sherry vinaigrette

SKUNA BAY SALMON 28
crispy potato cake, bok choy, pea purée, lemon crème fraîche & mint

KOBERSTEIN RANCH DRY AGED STEAK & FRIES* 24
grilled romaine, blue cheese & garlic fries

Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.