

THE KITCHEN

AMERICAN BISTRO

SNACKS

HUMMUS 5
paprika, olive oil, cumin & toast

DEVILED EGGS 7
bacon, chives & sumac

ROASTED BEETS 6
goat cheese

HAM & GOAT GOUDA FRITTERS 6

MEATBALLS 8
calabrian chilis & parmesan

OYSTERS* 3.5 each
classic accompaniments

SIDES

FRENCH/GARLIC FRIES 6

SAUTÉED GREENS 4

GRILLED ASPARAGUS 6

SIMPLE GREENS 4

DESSERTS

STICKY TOFFEE PUDDING 8
pecans & buttermilk ice cream

NUANCE CHOCOLATE TORTE 11
single origin madagascar chocolate,
hazelnuts & whipped cream

LEMON TART 8
whipped cream

ORANGE CREAM PANNA COTTA 9
crème fraîche, citrus & coconut tuile

HOUSE MADE ICE CREAM
OR SORBET 5

SOUP & SALADS

THE KITCHEN TOMATO SOUP 4/7
olive oil

GREEN SALAD* 9
blue cheese, sherry vinaigrette & candied pecans
+ chicken 4 + salmon 6 + steak 6

ROASTED BEET SALAD* 12
hazelnuts, sherry vinaigrette & goat cheese
+ chicken 4 + salmon 6 + steak 6

SPINACH SALAD* 14
house cured bacon, fingerling potatoes & sunny side up egg

KOBERSTEIN RANCH STEAK SALAD* 14
piquillo peppers, chickpeas, croutons & tahini vinaigrette

SOCKEYE SALMON SALAD 16
cabbage, cucumbers, olives & hard boiled egg

SANDWICHES

FALAFEL FLATBREAD 12
mint yogurt, hummus, olives & fries

ITALIAN* 14
capicola, salami toscano, piquillo relish, aioli & simple greens

KOBERSTEIN RANCH BURGER* 14
white cheddar, caramelized onions, pickles & garlic fries
+ avocado 3 + bacon 4

PASTRAMI 13
gruyère, spicy beer mustard, pickles & potato salad

MAINS

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

PASTA CARBONARA* 20
house made tagliatelle, bacon, cream & egg yolk

STEAMED MUSSELS & FRIES 16
madras curry cream & cilantro

DAILY QUICHE 11
sherry vinaigrette & simple greens

WISDOM FARM GRILLED CHICKEN 22
couscous, cucumber, almonds, harissa & cumin yogurt

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