

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

GARDEN SWEET
STRAWBERRY SUNDAE 9
vanilla ice cream, meringue, whipped cream
& strawberries

HOUSE MADE ICE CREAM
OR SORBET 5

SOUP & SALADS

THE KITCHEN TOMATO SOUP 4/7
olive oil

NATIVE HILL SPICY GREEN SALAD 10
lemon hazelnut vinaigrette, petit basque & candied pecans

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
green beans, cucumbers, olives & hard boiled egg

SANDWICHES

GRILLED VEGETABLE SANDWICH 12
yellow squash, zucchini, eggplant, burrata, arugula & 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.