

SPRING DINNER MENU 2021

Carrot Ginger - Curry Soup - 6 /14 or Lemon - Asparagus Soup - 6 /14

small - 1 cup large - 3 cups

Oysters - 1/2 dozen - 18

raw - granita or grilled - mojo d ajo

Rebel Greens + Arugula Salad - 14

avocado, bleu cheese, red onion, pumpkin + sunflower seeds
lime honey cilantro vinaigrette

Spring Ceviche - 19

halibut, bay scallops, citrus, ginger snow, red onion, watermelon radish

Grilled Spanish Octopus - 19

fingerling potato, chickpeas, aguachile negra, shishito pepper
hearts of palm, rebel farms arugula

Burrata Napoletana - 23

artichoke, purple asparagus, pickled blackberries,
shishitos, salsa verde, sourdough toast

Chestnut Honey + Thyme Babyback Ribs

jalapeno slaw

small - (serves 2) - 16 family size - (serves 6) - 36

Smoked Rabbit Relleno - 18

aged cheddar, mustard crema, pecan- black rice

Pappardelle - 20

spicy lamb, trapanese, pistachio fennel oil

Grilled Octopus + Spaghetti - 21

tamarind, tomato, basil

Risotto ai Carciofi - 19

cognac, capocollo, grana, lemon

Sourdough Pizza - 19/21

inquire for chef's daily choices

12 oz Bison Tenderloin - 39

yucca mash, charred onion, chive butter, black garlic, rainbow carrots

Grilled Lamb Chops - 34

golden beets, snap peas, green garlic, elderflower glaze

Tomahawk Pork Chop - 32

black mole, celery root, mushrooms, sun choke puree, jalapeño honey

Brown Butter Roasted Half Chicken - 25

carrots, peas, celeriac, onion, carrot beurre blanc

Butterflied Branzino - 32

jalapeno, aguachile, cucumber, zucchini, fennel, yuca fritter

8 oz Lamb Burger - 19

curry aioli, red onion, sharp cheddar, bleu cheese

*A 3.5% surcharge will be added to each bill in an effort to fairly compensate our kitchen team