

# TO SHARE

## tempura asparagus [7]

local asparagus/ togarashi/ green onion/ brown butter dashi/ fresno hot sauce

## wings [10]

Mary's free range chicken/ chipotle glaze/ house smoked/ buttermilk dill sauce

## cast iron cornbread [8]

baked to order/ candied jalapeno/ honey butter

## baked brussels [9]

Niman Ranch bacon/ preserved lemon/ spicy mayo/ farm raised fried egg

## calamari [10]

flash fried with rice flour/ charred scallion cashew butter/ leeks/ pickled fresno peppers/ lemongrass

# SOUP & GREENS

## sweet potato soup [6]

thyme brown butter/ fried leeks

## spring salad [7]

breakfast radish/ smoked almonds/ cherry tomato/ feta/ lemon vinaigrette

## caesar [8]

baby kale/ fried boquerones/ castelvetro olive/ parmesan/ roasted garlic caesar/ brioche crouton

## asparagus salad [9]

local grilled asparagus/ cous cous/ hazelnut & pistachio dukkha/ spiced Greek yogurt/ soft poached egg

## wedge [7]

candied bacon/ blue cheese/ sweet pickled peppers/ baby iceberg

# ENTREES

## redfish burger [14]

grass fed beef/ arugula/ caramelized onion/ cheddar/ dijon aioli/ house cut fries/ Gaston's bakery bun

## pork short ribs [24]

braised pork short ribs/ SRF kurobuta/ kale-farro risotto/ pickled mustard seeds/ Idaho plum honey glaze

## ricotta gnocchi [25]

hen of the woods & oyster mushrooms/ onion-rosemary puree/ poached egg yolk/ parmesan/ chive

## roasted chicken [25]

organic chicken breast/ roasted carrots/ bbq Idaho lentils/ sunflower sprouts / chicken jus

## steelhead [26]

pan seared/ local asparagus/ sofrito/ Idaho heirloom beans/ artichoke puree

## flank steak [32]

SRF wagyu beef/ Ohana Farm greens/ house steak sauce/ blue cheese potato au gratin

## \*prime rib [29]

12oz ribeye/ green beans/ fingerling potato/ red wine au jus/ horseradish cream

\*available Friday thru Sunday

ONE CHECK PER TABLE PLEASE.