

SHARED

SAVORY MONKEY BREAD 7 ^V

fresh mozzarella & parmesan cheese, pomodoro

SUMMERLIN CRUDITE 18 ^{VG, GF}

garden vegetables, shishito peppers, sumac chickpea hummus, california olive oil, papadum

BLUE CRAB FONDUE 21

spinach, artichokes, cream cheese, sourdough toast

SIZZLING SHRIMP 19

garlic herb butter, szechuan pepper, lemon, torn brioche

CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

GRANDMA ROSIE'S TURKEY MEATBALLS 14

alta cucina tomatoes, caramelized onion, ricotta

STICKY IBERICO PORK RIBS 19

char-grilled, candied orange peel, pickled fresno red onion, cilantro

MARGHERITA PIZZA 16 ^V

fresh mozzarella, tomato, basil, extra virgin olive oil

ITALIAN SAUSAGE & MUSHROOM PIZZA 18

desert moon mushrooms, mama lil's peppers, mozzarella & provolone

BURRATA SALAD 18 ^{V, GF}

heirloom tomatoes, seasonal stone fruit, arugula minus 8 vinegar
add shaved dark chocolate +2

MEZZE PLATE 18

hummus, baba ghanoush, tzatziki, marinated olives, artichokes grilled pita

STARTERS

CORN BISQUE 10 ^{GF, VG}

sweet corn, chili oil, popped corn

WATERMELON SALAD 18 ^{GF}

watermelon, cucumber, feta cheese, basil, mint, pistachios arugula, lime vinaigrette

STREET CORN COBB SALAD 17 ^{GF}

local lettuce, fire roasted corn, cherry tomatoes, cilantro pickled fresnos, bacon lardons, egg, cotija, ranch dressing

THE MIGHTY KALE SALAD 15 ^{VG, GF}

cherry tomatoes, hearts of palm, apples, grapes thai basil, cilantro, fresno chili, kaffir lime leaf crispy chickpeas, tom yum vinaigrette

GRAIN POWER 15 ^{VG, GF}

quinoa, beluga lentils, avocado, fennel, orange, dried cranberry pomegranate, cucumber, lemon vinaigrette

ELIZABETH'S CAESAR 14

tuscan kale, romaine, parmesan, torn croutons black garlic dressing

LEMON CHICKEN 16 ^{GF}

fresh mozzarella, avocado, field greens, chickpeas sunflower seeds, lemon vinaigrette

add tofu +4, grilled chicken +9, shrimp +12, salmon +13
steak +17

DINNER

Plates

SCOTTISH SALMON 34 ^{GF}

corn, green bean & tomato salad, warm mustard vinaigrette

CAST IRON BRANZINO 39 ^{GF}

eggplant caponata, golden raisin, kalamata olives roasted sweet peppers, pine nuts, basil

SHRIMP SCAMPI LINGUINE 28

garlic, calabrian chili, savoy spinach, white wine, lemon oven roasted tomatoes

BUTTERMILK FRIED CHICKEN 29

mac 'n cheese, coleslaw, hot sauce, honey

ROASTED JIDORI CHICKEN 33

tabbouleh, couscous, english peas, snap peas, green beans charred lemon vinaigrette

SPICY BOLOGNESE PASTA 25

beef ragu, calamarata pasta, whipped lemon ricotta, basil

SPICED LAMB BURGER 23

tzatziki, grilled pita, greek salad, french fries

BACKYARD FAVORITE BURGER 21

vermont cheddar, roasted onion aioli, tomato jam, french fries
add desert bloom farm egg* +3
add applewood smoked bacon +3
add avocado +3

FARMHOUSE MEATLOAF 26

bacon wrapped, caramelized onions, tomato jam broccolini, mashed potatoes

STEAK FRITES 44

cape grim grassfed 12oz new york, french fries, spring onion jam
make it surf & turf with add on grilled shrimp +12

XL DAYBOAT SCALLOPS 38 ^{GF}

cauliflower puree, roasted mushrooms, snap peas, crispy bacon

SIDES

GRILLED ASPARAGUS lemon zest 9 ^{VG, GF}

CHARRED BROCCOLINI chili flakes 8 ^{VG, GF}

CRISPY BRUSSELS SPROUTS 9 ^{VG, GF}
balsamic glaze, lemon zest

FRENCH FRIES herbs 6 ^V

MASHED POTATO yukon gold potatoes 10 ^V

MAC'N CHEESE 10 ^V

kale, hatch chile, parmesan bread crumbs

FRIED MUSHROOMS 12 ^V

roasted pepper aioli, sea salt

(V) VEGETARIAN - (VG) VEGAN - (GF) GLUTEN-FREE

Ask us about our next Farm Table dinner!