

DINNER  
Plates

SHARED

**SAVORY MONKEY BREAD 7 <sup>v</sup>**

fresh mozzarella & parmesan cheese, pomodoro

**SUMMERLIN CRUDITE 18 <sup>vg, gf</sup>**

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 <sup>v</sup>**

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 <sup>v, gf</sup>**

roasted golden beets, figs, arugula, hazelnut crunch, minus 8 vinegar  
*add shaved dark chocolate +2*

**MEZZE PLATE 18**

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

STARTERS

**CHICKEN TORTILLA SOUP 10 <sup>gf</sup>**

pulled chicken, avocado, sour cream, cilantro

**MY WIFE'S FAVORITE SALAD 19 <sup>gf</sup>**

duck confit, arugula, frisee, pine nut, pomegranate vinaigrette  
*add a farm fresh egg for Kim's style +3*

**THE MIGHTY KALE SALAD 15 <sup>vg, gf</sup>**

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

**GRAIN POWER 15 <sup>vg, gf</sup>**

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 <sup>gf</sup>**

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

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

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

Ask us about our next Farm Table dinner!

**SCOTTISH SALMON\* 38 <sup>gf</sup>**

blue crab risotto, wilted spinach, preserved lemon  
pink peppercorn, vinaigrette

**CAST IRON BRANZINO 39**

mediterranean salad, fennel, granny smith apple  
pine nuts, romesco sauce

**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**

farro pilaf, roasted mushroom, dried cranberry, toasted pepitas  
brown butter and sage jus

**SPICY BOLOGNESE PASTA 25**

beef ragu, calamarata pasta, whipped lemon ricotta, basil

**SHORT RIB PAPPARDELLE 30**

desert moon wild mushrooms  
swiss chard creamy short rib ragu

**BRAISED BEEF SHORT RIB 38 <sup>gf</sup>**

roasted sweet potato, tuscan kale, pearl onion, red wine jus  
dill crème fraiche

**BACKYARD FAVORITE BURGER\* 21**

vermont cheddar cheese, crispy string onions, hatch chili aioli  
*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\* 40 <sup>gf</sup>**

10oz. prime denver steak, french fries, red chimichurri  
*make it surf & turf with add on grilled shrimp +12*

**XL DAYBOAT SCALLOPS 39 <sup>gf</sup>**

roasted cauliflower, cauliflower vanilla bean puree, truffle jus

SIDES

**CAULIFLOWER GRATIN 10 <sup>v</sup>**

mornay, cheesy breadcrumbs

**CHARRED BROCCOLINI 8 <sup>vg, gf</sup>**

chili flakes

**CRISPY BRUSSELS SPROUTS 9 <sup>vg, gf</sup>**

balsamic glaze, lemon zest

**FRENCH FRIES 6 <sup>v</sup>**

herbs

**MASHED POTATO yukon gold potatoes 10 <sup>v</sup>**

**MAC 'N CHEESE 10 <sup>v</sup>**

kale, hatch chile, parmesan breadcrumbs

**SWEET POTATO FRIES 10 <sup>v</sup>**

maple mustard, sea salt