



## ENTREES

### KUROBUTA PORK CHOP 42

BELUGA LENTILS + LOCAL KALE & CHARD + SMOKED PORK BELLY + HUCKLEBERRY BOURBON DEMI

### SHRIMP & GRITS \*GF 45

HEAD ON SHRIMP + PASILLA GRITS + DICED PROSCIUTTO + FENNEL ROAST TOMATO SUMMER CORN + SAFFRON WHITE WINE SAUCE

### RACK OF LAMB 48

PISTACHIO DIJON CRUSTED LAMB ROASTED LOCAL MUSHROOM BARLEY + GORGONZOLA DATE + APPLE BRANDY DEMI

### LAMB ENCHILADAS \*GF 40

BRAISED LEG OF LAMB + CHEVRE CREME YAM PUREE + PINEAPPLE FRESNO JAM + FRESH LOCAL PICO

### CAPRESE STACK \*VEG \*GF 33

HEIRLOOM TOMATO + FRESH MOZZARELLA BURRATA + MARKET VEG + PESTO + EVOO CHICKEN + 9 | STEAK + 12 | SALMON + 14

### BIGGIE BURGER\* 27

8OZ WAYGU BEEF BURGER + PIMENTO CHEESE & CANDIED BACON HOUSE MADE BUN + FRENCH FRIES

### MARKET STEAK \* MP

CHEF'S SEASONAL PREPARATION

### LEMON ZUCCHINI GNOCCHI 30

HERBED RICOTTA + LEEK + FRESH \*VEG CORN + SHAVED MANCHEGO CHICKEN + 9 | STEAK + 12 | SALMON + 14

### IDAHO RAINBOW TROUT \*GF 39

FORBIDDEN RICE + CHILI GLAZED SUMMER BEANS + BLOOD ORANGE FENNEL + BLACK GARLIC

## STARTERS

CUP SOUP	6
BOWL SOUP	11
BISTRO FRIES FRESH HERBS + PARMESAN	10
460 BREAD & SPREAD	10

## APPETIZERS

CHARCUTERIE BOARD	25
CURED MEAT + ARTISAN CHEESE + BREAD SPREADS + VEGGIES + NUTS + FRUIT	
GAZPACHO SHRIMP COCKTAIL *GF	20
5 GRILLED & CHILLED SHRIMP + LEMON SUMMER GAZPACHO + HORSERADISH	
CRAB & SWEET CORN DIP *GF	22
FETA + DILL + PURPLE POTATO CHIPS	
POLENTA FRIES *VEG	16
PARM + ROSEMARY + MISO TRUFFLE AIOLI	
AHI POKE STACK*	22
AVOCADO + RICE + SOY REDUCTION PLANTAIN CHIPS + WASABI PEAS + SESAME	
BEAN SPREAD & BURRATA *VEG	18
TOMATO + CUCUMBER + NAAN EVOO + GASTRIQUE + CAPERS + PISTACHIO	

## SALADS

### CHICKEN + 9 | STEAK + 12 | SALMON + 14

BISTRO SALAD *GF   *VEG	17
MIXED GREENS + SHAVED MANCHEGO PEPITAS + CURRANTS + BASIL VINAIGRETTE	
HALF BISTRO SALAD	9

CLASSIC CAESAR*	18
CRISP ROMAINE + ANCHOVIES PARMESAN + LEMON + CROUTONS	
HALF CAESAR	10

SUMMER COBB *GF	22
BRUSSELS SPROUT LEAVES + QUINOA HARD BOILED EGG + CHERRY TOMATO PROSCIUTTO + AVOCADO	
CREAMY GORGONZOLA DRESSING	

\*GF = GLUTEN FREE \*DF = DAIRY FREE \*VEG = VEGETARIAN | PLEASE MENTION DIETARY REQUEST PRIOR TO ORDERING

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE GUESTS

FORAGEANDLOUNGE.COM