



S O C I A L C L U B

Please let your server know of any allergies

The Day Began So Easily

Liquid Arts /15

Artichoke & almond buttermilk soup w/ fried artichoke chips, chickweed, & aquafaba foam

Lavender Roses /16

Lavender beet tartare w/ pea puree, candied rose petals, & butterfly pea flower tea

Lucy'S Diamonds /14

Assorted house made pickles

By Noon, The Sun Was Bright

Blue Baby Zanas /18

Mexican Marigold & raspberry baby carrots w/ cultured spirulina yogurt, blueberry duetto, & garden herbs

A Field of Hearts /17

Fried artichoke hearts w/ olive tapenade, chamomile marinated artichoke, candied citrus, & garden herbs

Strawberry Soiree /18

Smoked house made strawberry ricotta w/ roasted, dusted & candied strawberries, pickled & fresh green strawberries, strawberry mustard caviar & tarragon cracker

The Night Was Long & Warm

Foraged & Fowl /36

Pan seared duck breast w/ torched dandelion greens, foraged fiddlehead ferns, fresh green strawberries, & mustard caviar

Cherry La Res /38

6oz hanger steak w/ cherry compote, cherry jus, wilted mustard greens, roasted root vegetables, foraged mustard flower, & fennel aioli

Forbidden Noir /32

Miso Turnip "scallops" w/ forbidden black rice, black garlic puree, foraged fiddlehead ferns, fennel espuma, puffed black rice, & Cyprus black lava salt

Pinstripe Jack-Et /30

Jack fruit stuffed pinstriped ravioli in beet brodo w/ fermented Fresno chilis & fresh Chioggia beets

Executive Chef Jeremy Cabrera

\$15 corkage fee on all bottles brought into The Restaurant.

ABC Law prohibits taking any unconsumed wine from the premises that was not purchased from the premises.

18% gratuity is added to parties of 6 or more.

Eating raw or uncooked meat or eggs could increase your risk of food borne illness.