



Sound Check

Chef's Seasonal Soup 10

Spring Pea Soup, Burrata Cheese, Iberico Ham, Mint

Brokaw Avocado Guacamole 9

Arbequina Olive Oil, Cilantro, House-made Corn Chips

Farmers Salad 10

Chicory Mixed Greens, Citrus Vinaigrette, Gold Nugget Mandarins, Goat Cheese, Dried Cranberries, Puffed Black Rice

Caesar Salad 12

Little Gems, Parmigiano Reggiano, Boquerones, Sourdough Croutons
Add Chicken 5 | Add Steak 7

Braised Heirloom Beet Salad 14

Malt Crumble, Saffron Poached Pears, Crumbled Goat Cheese, Beet Reduction



Executive Chef, Quentin Garcia

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Opening Acts

Warm Hummus 10

Pine Nuts, Smoked Paprika, Grilled Pita

Short Rib Nachos 13

Aged Cheddar Sauce, Pickled Shallots, Jalapeños, House Corn Chips, Castilestrano Olives

Baby Back Ribs HALF 13 / FULL 21

Cooked Over Open Coals, Sweet Whiskey BBQ Glaze

Di Steffano Burrata 15

Blackened Avocado, Preserved Sweet Lemon, Nasturtium Salsa Verde Pan Au Levain Toast Points

*Additional Bread 2

Smoked Chicken Wings 13

Alabama White Sauce, House Wing Emulsion

Spanish Octopus "A La Plancha" 17

Chorizo Emulsion, Chimichurri, Crispy Polenta Fries, Squid Tuile, Smoked Paprika

Artisan Cheese Board 18

Seasonal Fruit Compote, Local Honeycomb, Model Bakery Baguette

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Support Acts

Blue Note Burger 18

Snake River Farms Ground Beef, 1 Year Aged Cheddar, House-made 1000 Island, Heirloom Tomato, Smoked Onions, House Fries

Rougie Lobster Tail 18

Chorizo Vinaigrette, Nasturtium Petals, Sweet Peas, Bernard Ranch Blood Orange, Grilled Beets

House-made Ricotta Stuffed Agnolotti 20

Roasted Hazelnut Pesto, Slow Roasted Acorn Squash, Brown Butter, Sage, Shaved Pecorino

Spring Raviolo 16

House-Made Basil Pasta, Iberico Ham, Spring Peas, Lemon Butter

Fresh Linguine 18

House Made Italian Sausage, Light Garlic Tomato Sauce

SIDES

House-made French Fries, Lime Chipotle Aioli 7

Pan Seared Wild Mushrooms, Brown Butter, and Fried Thyme 7

Pomme Purée, Silken Smooth Potato Purée, Chives 8

Crisp Brussels Sprouts, Lollipop Kale, Smoked Almonds, Creamy Chimichurri 9

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Headliners

Pan Roasted Branzino 30

Pea Tendrils, Preserved Meyer Lemon, Grilled Baby Fennel,
Blood Orange Salad, Truffle Jus

Thyme Basted Scallops 35

La Quercia Prosciutto, Pickled Red Onions, White Truffle Risotto

Pistachio Stuffed Chicken 26

Glazed Morels, Spring Peas, Sherry Bacon Jus, Celery Root Puree

Grilled Marinated Flat Iron Steak 35

Wilted Spigarello, Black Sesame Puree, Wild Mushrooms,
Caramelized Red Wine Onion Jus

Maple Leaf Farms Duck Breast 31

Rhubarb Compote, Grilled White Asparagus, Piquillo Jam, Truffle Jus



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After Parties

Affogato al Caffè 6

Vanilla Gelato, Espresso Shot

Lavender Crème Brûlée 8

Burnt Rosemary Sugar, Marinated Berries

Dark Chocolate Peanut Butter Mousse 10

Hazelnut Feuilletine Crunch, Salted Caramel, Vanilla Gelato

Warm Roman Apple Cake 9

Bourbon Caramel, Coffee Ice Cream, Apples

Madagascar Vanilla Bean Panna Cotta 10

Poached Rhubarb, Toffee Honeycomb, Malt Crumble, Silken Vanilla Gelato

Gelato 3 Per Scoop or Two Scoops for 5

Vanilla, Pistachio, Cinnamon, Coffee, Chocolate

Coffee & Tea



Espresso 3.5

Americano 4

Latte 5

Cappuccino 5

Mocha 5.5

Hot Chocolate 5.5

French Press 6

Hot Tea 3

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Port/Dessert Wine

Quinta de La Rosa, Tawny 11
Dow's 10 yrs, Tawny 12
Taylor Fladgate, 10 yrs, Tawny 13
Taylor Fladgate, 20 yrs, Tawny 20

Encores

Irish Coffee 12

Tullamore Dew Irish Whiskey, Simple Syrup, Coffee

Kahlúa & Coffee 12

Million Dollar Coffee 12

Bailey's Irish Cream, Griffon Coffee Liqueur, E+J Brandy, Coffee

Nutty Irishman Coffee 12

Bailey's Irish Cream, Frangelico, Coffee

Café Amaretto 12

Disaronno Amaretto, E+J Brandy

Espresso Martini 13

House Vodka, Kahlúa, Bailey's Irish Cream, Simple Syrup,
Espresso Shot

Hot Toddy 12

Benchmark No. 8, Honey, Fresh Lemon, Hot Water

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