

In Room Dining

Breakfast

Served Daily 7am - 11:00am

- Smoked Salmon Avocado Toast** | 24 multigrain, pickled red onion, feta, micro greens
- Garden Omelet** | 24 spinach, feta, mushroom, preserved tomato, basil
- Two Farm Eggs Your Way** | 22 *choice of:* applewood bacon, pork sausage, chicken apple sausage
- Greek Yogurt Parfait** | 15 granola, fresh berries, honeycomb
- Overnight Oats** | 15 cinnamon whipped crème fraiche, candied pecans
- Everything Scramble** | 22 ham, bacon, sausage, tomato, caramelized onion, mushroom
- Egg White Frittata** | 24 butternut squash, kale, goat cheese, leek, caramelized onion

Lunch

Served Daily 11am - 4pm

- Grilled Veggie Sandwich** | 22 butternut squash, portabella mushroom, fresh mozzarella, pesto
- Fried Chicken Sandwich** | 25 apple slaw, Fresno chili, chipotle aioli, pickles, potato bun, fries
- Cheeseburger** | 28 white cheddar, lettuce, tomato, chef's burger sauce, pickles, fries
Add Bacon | 4 *Add Mushrooms* | 5 *Add Avocado* | 6
- Flat Iron Steak Frites** | 38 maître de butter, chimichurri

All Day Menu

Served 11:00am - 9:00pm

- Crispy Brussels Sprouts** | 18 pomegranate, apples, brown butter (VG)
- Caesar Salad** | 18 brioche croutons, house dressing, Grana Padano, radicchio
Add Avocado | 6 *Add Grilled Chicken* | 10 *Add Grilled Shrimp* | 12 *Add Ora King Salmon* | 17
- Winter Farm Salad** | 19 mixed greens, apple, pears, candied pecans, goat cheese vinaigrette
Add Avocado | 6 *Add Grilled Chicken* | 10 *Add Grilled Shrimp* | 12 *Add Ora King Salmon* | 17
- Spinach & Kale Salad** | 20 warm bacon sherry vinaigrette, wild mushroom, goat cheese, curly bacon
Add Avocado | 6 *Add Grilled Chicken* | 10 *Add Grilled Shrimp* | 12 *Add Ora King Salmon* | 17
- Honeynut Squash Soup** | 15 curried, sour cream, cilantro, basil, mint (VG, GF)

Dinner

Served 4:00pm - 9:00pm

- Airline Chicken | 38 potato purée, caramelized onions, mushrooms, sage jus
- Pork Loin | 42 farro, pomegranate, butternut squash, pomegranate molasses, pistachio
- Filet Mignon | 68 8oz center cut, potato purée, baby spinach, bordelaise, garlic confit butter
- Ora King Salmon | 44 roasted root vegetables, apples, pears, kale, warm mustard vinaigrette
- Portabella Mushroom Napoleon | 34 creamy pesto, preserved tomatoes, fresh mozzarella, parmesan, basil, balsamic

Children’s Menu

Served all Day 11am – 9pm

- Children’s Burger | 16 (cooked medium well, unless specified), potato bun, choice of fries, side salad, or side of fruit
- Chicken Tenders | 15 choice of fries, side salad, or side of fruit
- Buttered Noodles | 15 with Parmesan
- Grilled Cheese | 14 choice of fries, side salad, or side of fruit

Wine by the Glass

Sparkling Wine
Goldeneye, Brut Rosé, Anderson Valley, CA 21/90
Chandon, Reserve Blanc de Blanc, CA 23/99
Schramsberg, Blanc de Noirs, Calistoga, CA 27/118

Sauvignon Blanc
Honig, Napa, CA 16/69
Whitehaven, Marlborough, NZ 17/77
Ink Grade, Napa Valley, CA 25/100

Chardonnay
Baldacci, Carneros, CA 17/73
Sequoia Grove, Napa, CA 18/75

Rosé
Bravium, Anderson Valley, CA 18/85

Pinot Noir
Ken Wright Cellars, Willamette Valley , CA 19/80
Gundlach Bundschu “GUNBUN,” Sonoma County, CA 24/103
Faiveley, Bourgogne, FR 33/138

Cabernet Sauvignon
Justin, Paso Robles, CA 15/69
Quilt, Napa Valley, CA 23/106
Grgich Hills, Napa Valley, CA 24/111

Other Reds
Belted Vines, Merlot, Napa Valley, CA 21/95
Trefethen Dragon’s Tooth, Red Blend, Napa Valley, CA 22/101

Beer

- Coors Light 9
- 805 ZERO, (non-alcoholic) 9
- Trumer Pilsner 10
- Modelo 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

23% gratuity, \$5 delivery fee, and tax is added to each order.