

DINNER MENU

Field-to-fork

SMALL

Market Soup MP

Gorgonzola & Granny Smith Apple Salad *candied pecans, dried cranberries, mixed lettuces, raspberry vinaigrette* 10

Kale & Little Gem Lettuce Salad *torn croutons, roast garlic anchovy vinaigrette, grated parmesan cheese* 9

Farmhouse Market Salad *shaved fennel, radish, blood orange, sugar snap peas, peacock farms golden flame raisins, coleman farms lettuces, goat cheese, pistachios, dijon red wine vinaigrette* 10

Roasted Beet Salad *arugula, goat cheese, walnuts, horseradish & dijon vinaigrette* 12

Shrimp and Romesco Sauce *celery, sweet onions, green beans, potatoes, capers, nicoise olives, lemon shallot vinaigrette* 15

SHARE

Grilled Asian Beef Short Ribs *butter lettuce, green papaya salad, sweet & spicy dipping sauce* 14

Prince Edward Island Mussels *white wine, garlic, herb butter, bread crumbs, grilled garlic bread* 16

House Cured Salmon & Grilled Pumpernickel Bread *persian cucumber & radish salad, pickled red onions, tomatoes, capers, whole grain mustard* 15

Chinese Sausage, Dried Shrimp and Tehachapi Grain Project Farro *sprouting broccoli, kimchi, caramelized onions, soy fish sauce, green onions, fried egg* 14

Chopped Grilled Vegetable Salad *balsamic grilled vegetables, chopped lettuces, feta cheese, avocado, red wine dijon vinaigrette* 16

add grilled chicken - 5, shrimp - 9, salmon - 10

Pizza of the Day MP

BIG

Herb Roast Jidori Chicken *half chicken, pee wee potatoes, roast carrots, cipollini onions, sprouting broccoli, pan gravy* 23

Grilled Brandt Beef Rib-Eye Steak *spinach, mushrooms, cipollini onions, roast pee wee potatoes, red wine jus* 44

Grilled Dijon Rubbed Pork Tenderloin *parmesan potato cakes, braised red cabbage, apple raisin compote, apple jack brandy sauce* 26

Panko Crusted Icelandic Cod & Asian Vegetables *saimin noodles, soy wasabi broth* 26

Grilled Apple Cider Molasses Glazed Swordfish *sugar snap peas, pea tendrils, japanese satsumaimo sweet potatoes, english pea puree, black garlic vinaigrette* 28

Sea Scallops, Shrimp, Mussels & Pappardelle *tomato pernod cream* 30

RG Burger *pancetta bacon cheddar cheese, butter lettuce, tomato, brioche bun, house made pickles, house made fries* 17

Farmhouse Vegetable Plate *roast spaghetti squash, spigarello and arugula pesto, maple bourbon butternut squash, white beans and greens, brussels sprouts, cipollini onions* 21

VEGGIES

Roast "Spaghetti" and Arugula Pesto *spaghetti squash, spigarello, parmesan cheese, pine nuts* 8

Charred Pomegranate Glazed Brussels Sprouts *cipollini onions, lemon, garlic* 8

Quinoa & Kale *tangerines, roast leeks, dried cranberries, golden beets, balsamic vinaigrette, candied pecans, preserved meyer lemon* 8

Roast Carrots and Burrata Cheese *salsa verde* 8

Fried Sprouting Broccoli *soy sesame chile sauce, sesame seeds* 9

Braised Greens & Slow Cooked Beans *broth, grilled garlic bread* 8

Roast Pee Wee Potatoes *dijon garlic parmesan butter* 8

