

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 *strawberries, persian cucumbers, radish, red onion, sun gold tomatoes, mixed lettuces, goat cheese, pistachios, balsamic 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 & 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 - 12, 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
- Hoisin Glazed Pork Tenderloin and Saimin Noodles *market vegetables, hard cooked egg, pickled watermelon radish, Windrose Farms asian greens, broth* 26
- Panko Crusted Icelandic Cod *creamy Tehachapi Grain Project farro, english peas, fava beans, asparagus, roasted sungold tomato & olive tapenade* 30
- Grilled Apple Cider Molasses Glazed Swordfish *sugar snap peas, pea tendrils, japanese satsumaimo sweet potatoes, english pea puree, black garlic vinaigrette* 32
- Sea Scallops, Shrimp, Mussels & Pappardelle *tomato pernod cream* 30
- RG Burger *pancetta, cheddar cheese, butter lettuce, tomato, brioche bun, house made pickles, house made fries* 17
- Farmhouse Vegetable Plate *pea tendrils & sugar snap peas, braised greens & white beans, roast apple molasses glazed satsumaimo sweet potatoes, asparagus, sun gold tomatoes, radish, fennel & charred spring onion, fried green tomato* 21

VEGGIES

- Roast Cauliflower Steak *cauliflower, chimichurri sauce* 9
- Roast Satsumaimo Sweet Potato *apple cider molasses glaze* 8
- Quinoa & Kale *fava beans, asparagus, quinoa, roasted leeks, sungold tomatoes, candied pecans, preserved meyer lemons, charred meyer lemon vinaigrette* 8
- Roast Carrots and Burrata Cheese *salsa verde* 8
- Roast Asparagus *sauce gribiche, crispy parmesan chips* 12
- Braised Greens & Slow Cooked Beans *broth, grilled garlic bread* 8
- Roast Pee Wee Potatoes *dijon garlic parmesan butter* 8

