

# 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 *peaches, persian cucumber, heirloom cherry tomatoes, radish, mixed lettuces, pistachios, flame raisins, goat cheese, basil, 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, green beans, 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, mizuna, broth* 26
- Panko Crusted Icelandic Cod *creamy tehachapi grain farro, green beans, grilled summer squash, spinach, basil pesto, roasted heirloom cherry tomato & olive tapenade* 30
- Grilled Peach Bourbon Barbecue Glazed Pacific Swordfish *grilled corn relish, green beans, arugula, griddled cheddar grits* 32
- Sea Scallops, Shrimp, Mussels & Pappardelle *tomato pernod cream* 32
- RG Burger *pancetta, cheddar cheese, butter lettuce, tomato, brioche bun, house made pickles, house made fries* 17
- Farmhouse Vegetable Plate *grilled corn, summer squash and tehachapi grain project farro, blistered green beans with heirloom cherry tomatoes and garlic, chipotle braised greens, fried shishito pepper, grilled peach chutney* 23

## VEGGIES

- Roast Cauliflower Steak *cauliflower, chimichurri sauce* 9
- Roast Satsumaimo Sweet Potato *apple cider molasses glaze* 8
- Quinoa & Kale *asparagus, quinoa, roasted leeks, heirloom cherry tomatoes, candied pecans, preserved meyer lemons, charred meyer lemon vinaigrette* 8
- Roast Carrots and Burrata Cheese *salsa verde* 9
- Roast Asparagus *sauce gribiche, crispy parmesan chips* 12
- Grilled Corn and Summer Squash "Succotash" *fried shishito pepper* 9
- Roast Pee Wee Potatoes *dijon garlic parmesan butter* 8

