

Dinner

To Begin With Signature starters with a California coastal influence

AHI TARTARE Sashimi-grade tuna with hearts of palm, fresh coconut and pickled Serrano chilies over avocado-cilantro purée with a lime-coconut finish, served with taro root chips / 17

HERB TRUFFLE PARMESAN FRIES Thin-cut crispy potatoes tossed in truffle oil, herbs and shaved parmesan and served with house-made dijonnaise and sweet & savory black garlic dipping sauce / 9

CHORIZO CHEESE MACARONI Traditional style pasta and smokey Mexican chorizo in a spicy pepper jack sauce with cotija gratin finish and micro epazote accents / Small 9 / Large 16

GRILLED OCTOPUS Tender slow-cooked octopus grilled crisp and served over heirloom beans, pickled red pearl onions, chick peas and roasted eggplant purée, with savory pimento aioli and a Serrano chile kick / 15

FLASH-FRIED GREEN BEANS An AG favorite. Lightly battered, seasoned, and served crisp and tender with a sweet and savory black garlic dipping sauce and spicy chile mayo / 9

CRISPY BRUSSELS SPROUTS Flash-fried, with pineapple-glazed pork belly, wild arugula, pickled red pearl onions, smoked aged Gouda and cilantro vinaigrette / 7

MICHELADA MANILAS Pacific littleneck clams in sweet shishito pepper and burnt lemon-infused tequila broth, topped with queso fresco and epazote herbs and served with sliced bolillo toast / 21

TAMALE OF THE DAY House-made tamale with crema and queso fresco finish / 8

Farmer's Market Inspirations Freshness with a creative flair

DUO OF GAZPACHO French bread, sherry vinegar and California olive oil provide a smooth, richness to these two distinct blends of farmstand green vegetables, avocado and jalapeno, and red bell pepper and heirloom tomatoes / 14

ROASTED TOMATO SOUP Vine-ripened tomatoes slow roasted in herbs and finished with almond basil pesto / Cup 6 / Bowl 9

CLASSIC CAESAR Sweet baby romaine, marinated anchovies and toasted parmesan croutons, with classic Caesar dressing / 11 Add Chicken 5 / Shrimp 7 / Steak 9

HEIRLOOM TOMATOES & BEETS Farmstand freshness accompanied by crispy kale and buttery burrata cheese, fresh watermelon in a basil purée with toasted pistachio and saba vinegar highlights / 12 Add Chicken 5 / Shrimp 7 / Steak 9

AG COBB Buttery avocado, heirloom tomatoes, apple wood bacon, roasted corn off the cob, blue cheese and tangy cider dressing / with Roasted Pulled Chicken 16 / with Lobster 23

AG TOSTADA Shredded baby romaine, diced heirloom tomatoes, black beans, farmstand California avocado and chipotle sour cream, accompanied by crispy house-made corn tortillas with black bean purée and queso fresco finish / with Pulled Chicken 12 / with Marinated Flank Steak 15

VEGAN VEGETABLE RAVIOLI Farmstand vegetables and wild mushrooms in spinach pasta, with vegetable succotash and English pea emulsion / 25



Menu

Main Courses

Meat Certified Angus beef, sustainable meats and free-range Jidori chicken

ROASTED AIRLINE CHICKEN Tender boneless breast and attached drumette with thyme butter-roasted kale lollipops, garlic yucca fries and orange-glazed / 25

MARINATED FLANK 10oz / Grilled steak topped with sweet heirloom tomato jam and served with mixed leaves salad and herb garlic & sea salt Kennebec wedge fries / 27

ANGUS FILET 8oz / Crisp and creamy scalloped potatoes accompany this tender grilled filet topped with savory mushroom ragout and 3-herb gremolata / 39

DUO OF LAMB Roasted lamb chop and shoulder with feta tzatziki sauce, garlic flat bread and grilled farmstand vegetables tossed in lemon pepper vinaigrette / 42

GRILLED PORK CHOP All natural Salmon Creek Farms chop with sweet plum chutney, roasted baby marble potatoes, and a shaved fennel and watercress salad topped with rich port reduction / 32

WAGYU BURGER Grilled Snake River Farms American beef, crisp lettuce, vine-ripened tomato, dill pickle, shaved red onion and sweet tomato jam on a toasted Amish bun, with your choice of mixed greens or thin-cut crispy sea salt fries / 16 / with cheddar 17

Seafood Line-caught and sustainable local fish and seafood

ANDOUILLE & LOBSTER LINGUINE Succulent lobster, andouille sausage, edamame beans and baby heirloom tomatoes in a creamy king oyster mushroom sauce over squid ink linguine, with an herb crust finish / 45

PETRALE SOLE EN PAPILOTTE Morro Bay fillet steamed in parchment, with crispy Brussels sprouts, BBQ onion and Kalamata olive accompanied by heirloom tomato and California olive oil-topped crostini / 28

SEAFOOD MOFONGO Creole-sautéed local shrimp, octopus and cod nestled on a bed of Mofongo de yucca and served with heirloom tomato salad topped by achiole and cilantro-infused hot pepper-garlic sauce / 37

CRISPY SCALLOPS & CALAMARI Pan-seared Maine scallops and flash-fried local squid tossed in sweet coconut chili sauce and served with braised bok choy on baby carrot and ginger purée / 36

PLANTAIN-CRUSTED LOCAL HALIBUT An oven-crisp sweet plantain crust tops this pan-seared fillet, accompanied by roasted corn off the cob, baby heirloom tomato and asparagus succotash, with Fresno chili pimento aioli and Mexican truffle purée accents / 29

