

Roasted Cauliflower Soup – 7 Brussel Sprouts - 8

Grilled Artichoke - 8 Crab Cake - 9

Cheese Plate -16 Cheese & Charcuterie Plate -18

Butternut Squash Tortellini – 14

Shrimp, crispy prosciutto, and sage brown butter

Flat Bread- 13

Grilled figs, herbed goat cheese, arugula and balsamic onions

Butterleaf Salad – 9

Apples, Gran Marnier tangerines, pepitas, feta cheese, and kabocha squash with a maple vinaigrette

Beet & Burrata Salad – 14

Roasted beets, avocado, tomatoes, arugula, burrata cheese, olive oil and balsamic reduction

Lemon Roasted Half Chicken - 24

Celery root fondant, and farmer's market vegetables

Grilled Ribeye Steak – 32

Roasted garlic mashed potatoes, panko green beans, creamy horseradish, and au jus aspic

Pan Roasted Duck Breast - 28

Lompoc Bean and sausage cassoulet, grilled radicchio and garlic toast

Spice Rubbed Pork Chop – 26

Root vegetable gratin, Calvados sauce, seasonal vegetables

Pan Roasted Swordfish - 28

Chile butternut squash puree, baby carrots, and kale with cranberry relish

S.K. Hamburger -14

Toasted house made bun, sweet onion –jalapeño jam, lettuce, tomato, bleu cheese served with fries.

Braised Short Rib- 25

Stroganoff, fettuccine, and seasonal vegetables

Seasonal Mushroom Risotto - 18

Herb roasted root vegetables and Parmesan cheese crisp

Citrus Crusted Salmon – 26

Riced curry cauliflower, carrot slaw, tarragon beurre blanc

Maximum of 6 evenly split checks on parties of 6 or more

20% Gratuity on parties of 8 or more