

dinner



not to be missed...
12-MINUTE CHEESE BISCUITS | 7
honey butter
3 PERUVIAN SCALLOPS* | 10
tangerine, leek, black pepper

to start

CHIVE FLAT BREAD cultured chimichurri butter	4
TFY CHOWDER jazz it up with clams and bacon +4*	8
CHORIZO DEVILED EGGS*	7
WOOD OVEN ROASTED OLIVES	7
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	9
GREEN GARBANZO HUMMUS chive flat bread, fresh and roasted veggies	11
SHRIMP AND GRITS bacon piperade, jalapeño grits	18
HAMACHI TARTARE ginger vinaigrette, pineapple, fresnos, plantain chips, edamame puree	18
GRILLED OCTOPUS green mussels, feta cheese, heirloom tomatoes, mixed herbs*	17
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
PORK BELLY FRITES fried egg, gochujang ketchup, daikon salad	17
DIVER SCALLOPS pumpkin pesto spaghetti squash, heirloom tomato, shaved parmesan*	17
“PEAR”ED WITH GOAT CHEESE walnut vinaigrette, candied bacon, dried fruit and nut crisps*	14
CHEESE & CHARCUTERIE BOARD chef’s selection of cured meats and cheeses	21

from the garden

KALE CAESAR black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
BABY BEET SALAD frisee, radicchio pumpkin spice vinaigrette, pepitas, red beet yogurt*	15
WEDGE cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*	15

main plates

MARY’S HALF CHICKEN ginger basmati rice, roasted baby veg, sweet onion, black garlic jus*	26
ARCTIC CHAR sage and ricotta agnolotti, butternut squash puree, roasted baby zucchini	29
PRIME FLAT IRON chimichurri, adobo fries	28
TFY BURGER truffle dijonnaise, wild mushrooms, toma cheese, arugula, balsamic onion jam	18
BLACK LENTIL SHEPHERD’S PIE roasted vegetables, portabella demi, olive oil potato fondue*	23
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18-month parmesan	26
SHORT RIB “POT PIE” puff pastry, roasted market vegetables, rosemary and black garlic demi	34
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, blistered haricot vert	28
FILET MIGNON purple potato chips, balsamic heirloom tomato, moody blue cheese	44

made for many

WHOLE BRANZINO grilled broccolini, roasted garlic polenta, baked lemon	56
ESPRESSO HALF DUCK sweet potato hash, espresso demi, grilled asparagus*	64
DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	62

flatbreads

ZOE’S PEPPERONI AND MARKET PEPPER all natural pepperoni, suzie’s peppers, basil, red sauce	14
WILD MUSHROOM roasted mushrooms, white sauce, truffle cheese, leeks	15
CHORIZO & BURRATA Fresnos, roasted cherry tomatoes, red onion	15
FIG AND PROSCIUTTO white sauce, goat cheese, caramelized onions, bourbon honey	16

sides

MARKET VEGETABLES	9
ADOBO FRENCH FRIES	6
FALL FINGERLINGS	8
CHORIZO MAC N’ CHEESE	12
LEMON THYME CAULIFLOWER RICE*	8

*Due to California’s continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please note: 15% taxable service charge added to all food and beverage paid out in entirety to our front-of-house service team in addition to their living wage.

* indicates gluten-free options* indicates gluten-free options

