

# dinner



not to be missed...  
**CHIVE FLAT BREAD** | 4  
cultured chimichurri butter  
**SMOKED KUSSHI OYSTER** | 3ea  
lychee, garlic ponzu

## to start

<b>CORN CHOWDER SOUP*</b>	8
<b>CHORIZO DEVILED EGGS*</b>	5
<b>GREEN GARBANZO HUMMUS</b>	7
<b>WOOD OVEN ROASTED OLIVES</b>	6
<b>CHARRED SHISHITO PEPPERS</b> bottarga, shoyu, lemon	7
<b>WHITE CHEDDAR GRIT CAKES</b> bacon jam, pickled fresno	10
<b>TUNA TARTARE</b> big eye tuna, pineapple, roasted chili pepper, yogurt, plantain chips	16
<b>GRILLED OCTOPUS</b> green mussels, feta cheese, heirloom tomatoes, mixed herbs*	16
<b>CARAMELIZED BRUSSELS</b> chili, crushed peanuts, lime, fish sauce, yuzu	10
<b>DUCK "JAM"</b> cornichons, pickled onions, onion jam, chili cracker	15
<b>DIVER SCALLOPS</b> apricot, cucumber salad, honey ginger vinaigrette, miso	17
<b>COMPRESSED HONEY DEW</b> burrata, fig honey, dried fig, <i>crispy prosciutti</i> *	14
<b>CHEESE &amp; CHARCUTERIE BOARD</b> chef's selection of cured meats, cheeses, pickled veggies, grilled ciabatta	21

## from the garden

<b>KALE CAESAR</b> black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
<b>ARUGULA SALAD</b> wild arugula, goat cheese fondant, pistachio, drunk plums, red wine vinaigrette*	13
<b>WEDGE</b> cherry tomatoes, blue cheese, crispy pork belly, red onion, creamy bacon dressing*	12

## main plates

<b>MARY'S HALF CHICKEN</b> corn pudding, sweet corn relish, chicken jus	26
<b>BIG EYE TUNA</b> spring onions 3 ways, shaved asparagus, bacon salt, onion demi*	32
<b>PRIME FLAT IRON</b> chimichurri, adobo fries	28
<b>FILET MIGNON</b> black garlic jus, onion confit, baby parsnip, grilled spring onion*	39
<b>TFY BURGER</b> truffle dijonnaise, wild mushrooms, point Reyes tomatillo cheese, arugula, red onion-balsamic jam	18
<b>CARROT RISOTTO</b> roasted baby carrots, English pea and pistachio pesto, pea tendrils, shaved manchego*	23
<b>TAGLIATELLE BOLOGNESE</b> flowering basil, slow braised pork ragu, 18 month parmesan	25
<b>"K-TOWN" SHORT RIB</b> cauliflower puree, pickled market vegetables, chili soy demi	28

## made for many

<b>CRISPY WHOLE BRANZINO</b> rice flour, pickled market vegetables, sweet chili pineapple	49
<b>SLICED DRY AGED ANGUS RIBEYE</b> chimichurri, shishito peppers, fingerlings, maitake mushroom	62
<b>VALLEY FRIED CHICKEN</b> brined, smoked and fried, sweet and spicy chili sauce, buttermilk biscuits	42

## flatbreads

<b>ZOE'S PEPPERONI AND MARKET PEPPER</b> all natural pepperoni, suzie's peppers, basil, red sauce	14
<b>WILD MUSHROOM</b> roasted mushrooms, white sauce, truffle cheese, leeks	15
<b>CHORIZO &amp; BURRATA</b> fresnos, roasted cherry tomatoes, red onion	15
<b>PEACH AND PROSCIUTTO</b> gruyere, white sauce, caramelized onions, port reduction	16

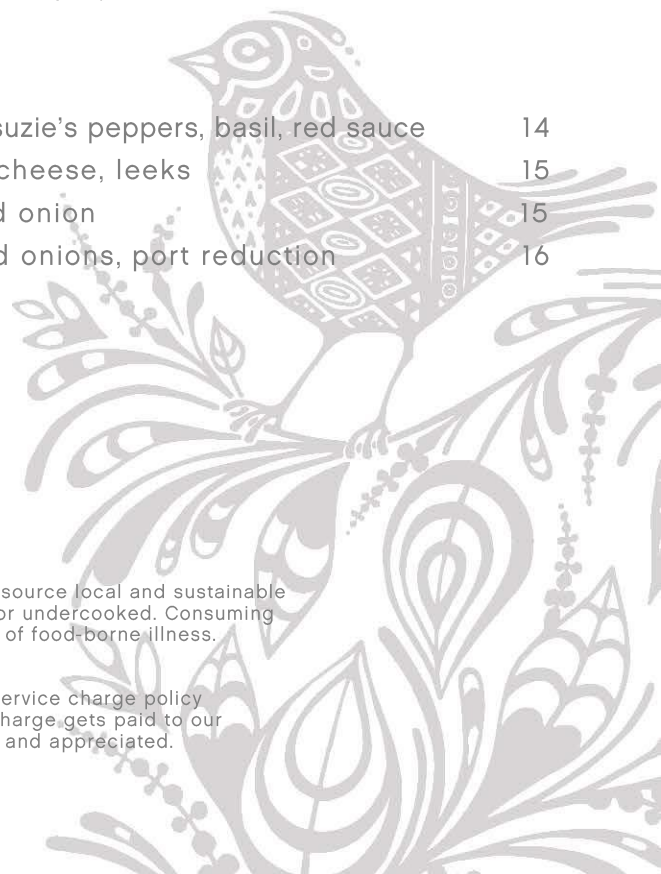
## sides

<b>MARKET VEGETABLES</b>	9
<b>ADOBO FRENCH FRIES</b>	6
<b>PARMESAN FINGERLING POTATOES</b>	8
<b>BRUSSELS SPROUTS BACON "MAC N CHEESE"</b>	12
<b>GRILLED BROCCOLINI*</b>	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.

12% Taxable Service Charge will be added to all food and beverage. We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

\* indicates gluten-free options



# cocktails



## mixes

### CRANKY J 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

### STRAWBERRY FIELDS 11

stoli vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

### OLD FASHIONED ENVY 13

angel's envy, coriander spiced syrup, bitters

### LA PIÑELA 13

don felix añejo, licor 43, pineapple, lime

### CUCUMBER PRESS 13

bulldog gin, lime juice, cilantro, cucumber, combier pamplemousse

### LOBBY BOY 12

grey goose le melon, peach de vigne, peach puree, mint

### HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

### PINK NEGRONI 12

plymouth gin, lillet, aperol, lemon

### BLACKBERRY SAGE SHRUB 12

stoli vodka, st. germaine, bitter truth violet liqueur, lime

### ALOE VERDE 12

blanco tequila, el silencio mescal, chateau aloe liqueur, basil, arugula

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

HIGH OR HELL | WATERMELON WHEAT | 6

ACE PINEAPPLE | CIDER | 6

#### FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BALLAST POINT | MANGO EVEN KEEL | 6

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

## drafts

#### LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

#### FULLER BODIED BEERS

ALESMITH NUT BROWN | ALE | 8

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

## wines

### SPARKLING

MUMM BRUT | Napa | 12

SCHARFENBERGER ROSE | North Coast | 16

### WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl.

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl.

PROVENANCE, SAUVIGNON BLANC | Napa | 13 | 52 btl.

IMAGERY, CHARDONNAY | CA | 9 | 36 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl.

WENTE, ROSÉ | CA | 13 | 48 btl.

### RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl.

PATZ & HALL, PINOT NOIR | Central Coast | 18 | 72 btl.

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl.

FRANCISCAN ESTATE, MERLOT | Napa | 11 | 44 btl.

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.

MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl.

CHAPPELLET, MOUNTAIN CUVÉE | Napa | 18 | 72 btl.

