

dinner



not to be missed...
CHIVE FLAT BREAD | 4
cultured chimichurri butter
SMOKED KUSSHI OYSTER | 3ea
cucumber, lemon grass ponzu

to start

POTATO LEEK SOUP*	8
CHORIZO DEVILED EGGS*	5
GREEN GARBANZO HUMMUS	7
WOOD OVEN ROASTED OLIVES	6
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	7
WHITE CHEDDAR GRIT CAKES bacon jam, pickled fresno	10
TUNA TARTARE big eye tuna, fresno chili, avocado mousse, plantain chips	16
GRILLED OCTOPUS green mussels, feta cheese, heirloom tomatoes, mixed herbs*	16
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
BONE MARROW hot cross buns, rosemary oil, sherry demi	15
DIVER SCALLOPS poblano parsnip puree, green apple salsa verde, micro cilantro*	17
BABY BEETS toasted coriander yogurt, chili beet gastrique, mirco mint*	14
CHEESE & CHARCUTERIE BOARD chef's selection of cured meats, cheeses, pickled veggies, grilled ciabatta	21

from the garden

KALE CAESAR black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
BABY GREENS mixed greens, chef's garden vegetables, cherry vinaigrette*	10
WEDGE cherry tomatoes, blue cheese, crispy pork belly, red onion, creamy bacon dressing*	12

main plates

MARY'S HALF CHICKEN corn pudding, sweet corn relish, chicken jus*	26
BIG EYE TUNA ginger rub, wild mushrooms, baby bok choy, soy caramel	32
PRIME FLAT IRON chimichurri, adobo fries	28
FILET MIGNON black garlic jus, onion confit, moody blue stuffed fingerlings	42
TFY BURGER truffle dijonnaise, wild mushrooms, point Reyes tomatillo cheese, arugula, red onion-balsamic jam	18
DECONSTRUCTED MARKET VEGETABLE LASAGNA baby squash, pecorino, baby peppers, smoked heirloom tomato, tomato bisque	23
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18 month parmesan	25
BRAISED SHORT RIB butternut squash puree, goat cheese ravioli, red wine demi	28

made for many

WHOLE BRANZINO chili lime marinade, vegetable slaw, asparagus, ginger soy vinaigrette	49
SLICED DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	62
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, buttermilk biscuits	42

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 gruyere, white sauce, caramelized onions, port reduction	16

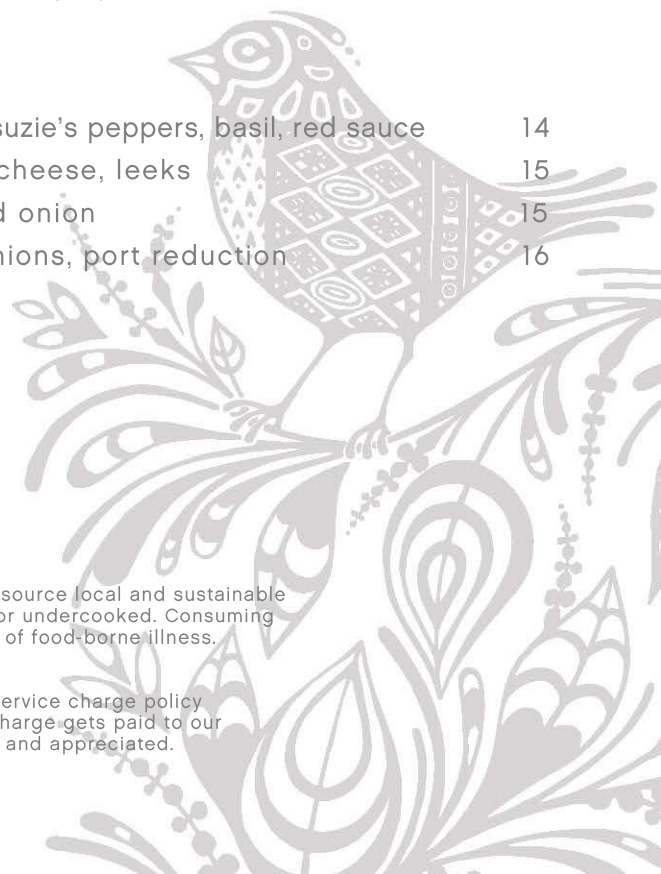
sides

VINELAND STREET CORN*	6
MARKET VEGETABLES	8
ADOBO FRENCH FRIES	5
PARMESAN FINGERLING POTATOES	7
GRILLED BROCCOLINI*	7

*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

BOURBON TRAIL 11

bulleit bourbon, lime and ginger beer, citrus bitters

LOBBY BOY 12

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

HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

BLACKBERRY SAGE SHRUB 12

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

ALOE VERDE 12

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

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

21ST AEMENDMENT | 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

BEAR REPUBLIC DOUBLE AUGHT | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

FULLER BODIED BEERS

KNEE DEEP BREWING CITRA | XPA | 8

PORT BREWING WIPEOUT | IPA | 8

NORTH COAST LE MERLE | BELGIAN ALE | 8

MISSION DARK SEAS | IMPRERIAL 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.

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

LIGHT HORSE, CHARDONNAY | CA | 10 | 40 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

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

WENTE, ROSÉ | CA | 13 | 52 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.

WHIPLASH, MALBEC | CA | 13 | 52 btl.

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

JAMIESON, CAB SAUV | Napa | 20 | 80 btl.

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

