

STARTERS

SEASONAL SOUP

daily preparation 5

WATERMELON-FENNEL SALAD

basil, feta cheese, speck & saba 8

MIXED GREENS SALAD

enoki mushrooms, soppresata, compressed watermelon & moscato vinaigrette 7

SOFT SPANISH TACOS

braised chicken, avocado, manchego cheese, & spanish olive-piquillo salsa 8

ENTRÉES

KING CRAB SALAD

fresh hearts of palm, watercress & palm sugar-lime vinaigrette 17

BLT SANDWICH

bacon, lettuce, tomato & avocado-chive mayo & mixed greens 9

SWEET CORN AGNOLOTTI

english peas, chanterelles & corn broth 13

SMITHBURGER & POMMES FRITES

white cheddar, bacon, tomato, red onion & port ketchup 10

BRAISED RABBIT

housemade potato gnocchi, shiitakes & shaved parmesan 11

PAN ROASTED CAMPO LINDO CHICKEN

sweet pea risotto, boudin blanc & mushroom ragoût 12

CHITARRA SPAGHETTI AMATRICIANA

traditional spicy tomato sauce 13

PAN ROASTED DUCK BREAST

jasmine rice, summer vegetables & peach glaze 13

PAN ROASTED RUBY TROUT

orzo salad, poblano-lime vinaigrette 15

WHITES BY THE GLASS

Veuve Cliquot 'Yellow Label' Champagne, *France* 15

Secco Italian Pink Bubbles, *Italy* 7

Trois Sauvignon Blanc, *California* 8

Adelsheim Pinot Gris, *Oregon* 10

Leitz Riesling, *Germany* 8

Chateau Haut Rian Bordeaux Blanc, *France* 9

Borsao Rosé, *Spain* 7

Bethel Heights Grüner Veltliner, *Oregon* 8

Castle Rock Chardonnay, *California* 8

Chapellet Chardonnay, *California* 13

REDS BY THE GLASS

La Merika Pinot Noir, *California* 9

Ayres Pinot Noir, *Oregon* 13

Cellar Rat Syrah, *California* 10

Urban UCO Malbec, *Argentina* 8

Cachette Cotes du Rhône, *France* 8

Marques de Caceras Crianza, *Spain* 7

Ridge 'Three Valleys' Zinfandel Blend, *California* 16

Conn Valley Cabernet Sauvignon, *California* 10

Rombauer Cabernet Sauvignon, *California* 17

DESSERTS

APPLE ACORN TIRAMISU

apple caramel, honey cinnamon tuile & apple chips

ITALIAN PRUNE PLUM STRUDEL

home made phyllo, raspberry grape gelato & lemon curd

LAVENDER ROASTED FIGS

fig carpaccio, fig ice cream & honey turrón

HAZELNUT CAKE

nutella macaroon, banana, chocolate hazelnut & truffle ice cream

FALL SQUASH CHEESECAKE

molasses gastrique, squash seed brittle & squash confit

All desserts \$5

MICHAEL SMITH

CHEF / OWNER

NANCY SMITH

GM/OWNER

JONATHAN NUÑEZ

EXECUTIVE SOUS CHEF

RENÉ FRACASSA

MANAGER

NOTES: 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

SPLIT PLATE CHARGE FOR ALL ENTRÉES \$5.00

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS