



THE RESTAURANT | LUNCH

APPETIZERS

PEPPER TOMATO GAZPACHO (V) basil oil, garlic chips	11
BEET HUMMUS (V) toasted cumin, cilantro pistou, pappadam	13
SUMMER FRUIT PANZANELLA (V) marinated mozzarella, wild rocket, torn croutons, pistachio, honey balsamic	13
STEAMED PORK BUN spicy sweet chili glaze, pickled vegetables, cilantro, sesame	14
CACIO E PEPE FLATBREAD (V) fresh ricotta, shaved pecorino, cracked pepper, olive oil	14
SPICY PRAWNS blistered corn pudding, scallion vinaigrette	15
GETTY GARDEN SALAD (V) artisan lettuce, cucumber, onion, peppers, avocado, lemon vinaigrette	14
CHARCUTERIE AND CHEESE bellweather farms crescenzia, central coast creamery big rock blue cypress grove midnight moon, la espinola soria chorizo, olli napoli salami frida honeycomb, spiced pecans, pear mostarda, guava paste	25

ENTRÉES

COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	17
PACIFIC HALIBUT confit peppers, zataar verde, blistered feta, spiced carrots	30
SEARED SCALLOPS warm caponata, charred broccolini, yellow tomato, crispy capers	29
ROASTED JIDORI CHICKEN mango couscous risotto, vanilla beurre blanc, toasted cashews	24
WILD MUSHROOMS (V) creamy lemon polenta, romano beans, chili brown butter, shaved parmesan	24
PORK MELT toasted sweet bun, smoky barbeque, white cheddar, papaya cabbage slaw	25
PRIME FLAT IRON STEAK young squash, smoky corn puree, tomatillo, cumin, pepitas	30

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian