



THE RESTAURANT | LUNCH

APPETIZERS

| | |
|--|----|
| PEPPER TOMATO GAZPACHO (V) basil oil, garlic chips | 12 |
| BEET HUMMUS (V) toasted cumin, cilantro pistou, pappadam | 14 |
| SUMMER FRUIT PANZANELLA (V) marinated mozzarella, wild rocket, torn croutons, pistachio, honey balsamic | 14 |
| STEAMED PORK BUN spicy sweet chili glaze, pickled vegetables, cilantro, sesame | 15 |
| CACIO E PEPE FLATBREAD (V) fresh ricotta, shaved pecorino, cracked pepper, olive oil | 16 |
| SPICY PRAWNS blistered corn pudding, scallion vinaigrette | 16 |
| GETTY GARDEN SALAD (V) artisan lettuce, cucumber, onion, peppers, avocado, lemon vinaigrette | 15 |
| 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 | 27 |

ENTRÉES

| | |
|---|----|
| COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon | 19 |
| PACIFIC HALIBUT confit peppers, zataar verde, blistered feta, spiced carrots | 33 |
| SEARED SCALLOPS warm caponata, yellow tomato, crispy capers | 32 |
| ROASTED JIDORI CHICKEN mango couscous risotto, vanilla beurre blanc, toasted cashews | 26 |
| WILD MUSHROOMS (V) creamy lemon polenta, romano beans, chili brown butter, shaved parmesan | 26 |
| PORK MELT toasted sweet bun, smoky barbeque, white cheddar, papaya cabbage slaw | 27 |
| PRIME FLAT IRON STEAK young squash, smoky corn puree, tomatillo, cumin, pepitas | 33 |

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