



### RAW BAR

<b>HAMACHI CRUDO</b> .....\$14 pomegranate ponzu, fresno chili, apple, celery, vadouvan	<b>SHRIMP CEVICHE</b> .....\$14 tomatillo, serrano, tomato, avocado, tortilla chips	<b>OYSTERS - SHUCK 'EM (6)</b> .....\$18 cocktail sauce, horesradish & mignonette Kumiai, Baja, MX
	<b>POKE TACOS</b> .....\$19 ahi tuna, slaw, spicy creme, crispy wonton	

### APPETIZERS

<b>BAVARIAN PRETZEL</b> .....\$10 whole grain mustard, thorn st. brewing beer cheese	<b>BURRATA TOAST</b> .....\$14 levain bread, roasted fig, hazelnut, arugula, carmelized honey
<b>DEVILED EGGS</b> .....\$10 local eggs, mango chutney, garam masala	<b>CRISPY CALAMARI</b> .....\$14 taco spice, lemon, sweet tomatillo sauce
<b>LEROY'S HUMMUS</b> .....\$12 shishito piperade, crispy chickpea, warm naan, crudites	<b>STEAMED MUSSELS</b> .....\$15/\$19 "michelada" broth, tomato, garlic, lager, sourdough
<b>BRUSSELS SPROUTS</b> .....\$10 date agrodulce, aleppo yogurt, lemon zest	<b>TRUFFLED FRIES</b> .....\$10 grana padano, lemon garlic aioli, pomegranate ketchup

### MARKET SALADS ( Add Chicken \$7 or Falafel \$5 )

<b>KALE CAESAR</b> .....\$12 romaine lettuce, shaved brussels sprouts, crispy chickpeas, grana padano	<b>FALL SALAD</b> .....\$13 honey crisp apple, farro, arugula, pinenut, manchego cheese, roasted squash, fennel, cider vinaigrette
<b>ROASTED MUSHROOM SALAD</b> .....\$13 portobello, baby tatsoi, red onion, scallion, crispy garlic, umami vinaigrette	<b>BABY BEETS SALAD</b> .....\$13 whipped goat cheese, watercress, tangerine, sesame brittle

### LOCAL FARM VEGGIE SIDES

<b>GRILLED SHISHITO PEPPERS</b> .....\$10 honey miso, sesame, green onion Stehly Farms · Valley Center, CA	<b>ROASTED HONEYNUT SQUASH</b> .....\$10 pomegranate, crispy quinoa, fall spice Black Sheep Produce · Fontana, CA
<b>CHARRED BROCCOLI</b> .....\$10 lemon zest, chili oil, crispy garlic, shoyu Suncoast Farms · Santa Maria, CA	<b>HARISSA ROASTED HEIRLOOM CARROT</b> .....\$10 basil pistachio butter The Garden of · Santa Ynez, CA

### SANDWICHES

<b>LEROY'S BURGER</b> .....\$19 white cheddar, bacon jam, house pickles, truffled fries	<b>GRILLED CHEESE AND ROASTED TOMATO BISQUE</b> .....\$15 cooper's hill double gloucester cheese, american, smoked cheddar, brioche
<b>CRISPY CHICKEN SANDWICH</b> .....\$19 slaw, spicy aioli, sweet pickles, house salad sweet onion potato chips	<b>LOBSTER ROLL</b> .....\$25 toasted brioche roll, lemon & roasted garlic aioli, truffled fries

### ENTREES

<b>ROMAN SPICED PORK SHANK</b> .....\$24 creamy polenta, roasted apple, heirloom carrot, cider jus	<b>HOUSE MADE PORK SAUSAGE</b> .....\$19 butternut squash puree, bourbon glazed cipollini onion, braised red cabbage
<b>CREEKSTONE FARMS NATURAL SKIRT STEAK</b> .....\$34 roasted romanesco, king trumpet mushroom, pomegranate chimichurri	<b>FALAFEL</b> .....\$18 vindaloo curry, beluga lentils, pomegranate seeds, herb salad
<b>WHOLE CRISPY STRIPED BASS</b> .....\$32 smoked yukon gold potato mash, herbs, crispy caper, lemon butter	<b>SEAFOOD STEW</b> .....\$30 swordfish, shrimp, calamari, tomato + fennel broth, sourdough
<b>ROASTED HALF CHICKEN</b> .....\$24 savory bread pudding, lemon & garlic braised swiss chard, cranberry jus	

### SWEETS

<b>NAUGHTY DING DONG</b> .....\$10 frangelico mousse, chocolate ganache toasted marshmallow ice cream, hazelnuts	<b>LEMON BLUEBERRY CAKE</b> .....\$10 blueberry compote, white chocolate, chantilly cream	<b>DULCE BANANA BAR</b> .....\$10 bruleed banana, banana mousse, dulce chocolate ganache, peanut feuilletine, vanilla ice cream
	<b>MOOTIME SORBET</b> .....\$10 seasonal fruit	

## LOCAL · SUSTAINABLE · SEASONAL

We are committed to a local, sustainable, and seasonal menu. Our menu will change to highlight the efforts of our partner farmers, fishermen, brewers, distillers, and other artisans. We will always celebrate local goods purchased directly whenever possible.

**EXECUTIVE CHEF** MATT SRAMEK ▪ **CHEF D CUISINE** DAVID CONDE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.*