

STARTERS

- MARKET CRUDITÉ G, V

\$ 23.00

snap peas | sweet peppers | baby carrots | cucumber | heirloom tomatoes | radish | pimiento hummus | pita | EVOO
- BUFFALO CAULIFLOWER D, G, V

\$ 16.00

house-made sauce | pickled red onions
- CRISPY CALAMARI D, G

\$ 21.00

lemon-dill aioli | crispy pepperoncini | artichoke
- MARSHALL FARM BAY'S HOT HONEY WINGS D, G

\$ 22.00

herb ranch | carrot | celery
- SPANISH GRILLED OCTOPUS DF, GF

\$ 24.00

fava bean purée | yuzu gastrique | mélange salad | grilled lemon | basil oil
- POKE NACHOS D, G

\$ 22.00

ahi tuna | hass avocado | sriracha aioli | wonton | green onions | furikake seasoning
- JUMBO LUMP CRAB CAKES D, G

\$ 24.00

corn velouté | dressed pea shoots | chive oil
- SHRIMP + PESTO FLATBREAD D, G, N

\$ 25.00

dressed arugula | feta cheese

SALADS

- KALE CAESAR D, G

\$ 21.00

petite romaine heart | baby kale | heirloom tomato | parmesan, crispy croutons | creamy anchovy dressing
- ROASTED BEET + GOAT CHEESE D, GF, N, V

\$ 21.00

ruby and golden beets | petite greens | toasted pistachios | valencia orange | golden balsamic vinaigrette
- BURRATA D, GF, V

\$ 23.00

heirloom tomato | grilled peach | mélange salad | Pommery dressing | balsamic | EVOO
- PALO ALTO GEM D, GF, V

\$ 24.00

heirloom tomato | shaved carrots | watermelon radish | sweet peppers | roasted corn | blue cheese | green goddess | chive oil
- SALMON NIÇOISE DF, GF

\$ 32.00

grilled salmon | yukon potatoes | soft boiled egg | haricot verts | niçoise olives | capers | tomato | anchovy | rocket greens | tarragon mustard vinaigrette
- + ADD ON PROTEIN

salmon | \$15 shrimp | \$15 steak | \$15 chicken | \$9

À LA CARTE PROTEINS

- 28 - DAY DRY AGED FLANNERY RANCH RIB EYE GF

\$ 66.00

bone-in | 16 oz | *certified Prime*
- ANGUS PORTERHOUSE GF

\$ 45.00

bone-in | 22 oz | *certified Choice*
- NIMAN RANCH RACK OF LAMB GF

\$ 45.00

lemon-oregano vinaigrette
- + add on sauce

peppercorn demi | chimichurri | harissa herb butter | bordelaise

HANDHELDS

- WAGYU BURGER D, G

\$ 28.00

lettuce | tomato | pickles | smoked cheddar | house-made sauce | brioche bread | *served with crispy fries or simple salad*
- PORTOBELLO MUSHROOM BURGER D, G, V

\$ 25.00

hass avocado | lettuce | tomato | chipotle cashew aioli | brioche bread | *served with crispy fries or simple salad*
- LOBSTER ROLL D, G

\$ 36.00

poached lobster claws | creamy tarragon | brioche roll | *served with crispy fries or simple salad*
- CRAB AVOCADO BURGER D, G

\$ 36.00

lettuce | tomato | lemon-dill remoulade | brioche bread | *served with crispy fries or simple salad*
- CRISPY CHICKEN SANDWICH D, G

\$ 25.00

cabbage slaw | honey mustard aioli | pickles | brioche bread | *served with crispy fries or simple salad*

SIDES

- ROASTED WILD MUSHROOMS DF, GF, VG

\$ 14.00
- GRILLED ASPARAGUS DF, GF, VG

\$ 13.00
- CRISPY FRIES G, VG

\$ 13.00
- CRISPY HERB SMASHED POTATOES DF, GF, VG

\$ 13.00
- SAFFRON BASMATI RICE DF, GF, VG

\$ 14.00
- SAUTÉED SUMMER SQUASH & CAULILINI DF, GF, VG

\$ 14.00

ENTRÉES

- PASTA CARBONARA D, G

\$ 30.00

Leoncini pancetta | parmesan | fresh cream | eggs | herbs | crushed red pepper
- CRAB STUFFED SHRIMP D, G

\$ 35.00

Meyer lemon beurre blanc | micro cilantro greens
- GRILLED FISH TACOS D, G

\$ 33.00

cilantro slaw | salsa verde | pico de gallo | corn tortilla
- FISH & CHIPS D, G

\$ 33.00

tempura cod | tartar sauce
- SEARED SKUNA BAY SALMON GF

\$ 38.00

cauliflower cream | shaved fennel | truffle oil
- HERB ROASTED AIRLINE CHICKEN DF, GF

\$ 36.00

ratatouille | thyme jus
- AHI POKE BOWL G

\$ 32.00

avocado | edamame | watermelon radish | cucumber | seaweed pickled ginger | wonton | furikake | sriracha aioli | *served with rice or salad*

A **wild onion** is a perennial plant that has both culinary and ornamental utility. It is minimal, powerful and beautiful; just like the plant, our restaurant celebrates the beauty in simplicity and multi-functionality.

Each dish is crafted with our values of sustainability and minimalism in mind.

We use only the freshest local ingredients to achieve a sustainable and delectable experience.

