

Vegetable

half grilled **ARTICHOKE**
bagnacauda mayo
5.50 (gf)

fried **EGG TOFU**
charred corn ° kaffir lime °
chili-garlic sauce ° blue cheese
9.50

WHITE EGGPLANT
onion soubise ° black mission figs °
saba ° ricotta salata ° meyer lemon
14.00

warm **CAMBOZOLA**
feuille de brick ° roasted grapes °
vincotto ° pickled shallot ° arbaquina
olive oil ° chrysanthemum greens
10.50

POTATOES and **UNAGI**
mixed heirloom potatoes °
black pepper crème fraîche ° nori °
kabayaki
12.50

Salad

PEA SHOOT SALAD
coraline endive ° brûléed figs °
grilled watermelon ° masago arare °
shallot-herb vinaigrette
12.75 (gf)

GRILLED and **CHILLED BEANS**
heirloom tomatoes ° red onion °
panzanella ° tarragon-citrus
vinaigrette
12.75 (gf modifiable)

dino **KALE**
nuoc mam dressing ° avocado °
carrots ° sesame seed ° goat
cheese ° crispy shallot
11.50 (gf)

LITTLE GEM
avocado-thai basil dressing ° charred
cotija ° castlevetrano olives ° spiced
pita ° roasted peppers
13.50 (gf modifiable)

SNOW PEA & CRAB
dungeness crab ° citronette °
crushed chili ° parmigiano reggiano
9.50 (gf)

Winged

maple leaf **DUCK BREAST**
beluga lentils ° romaine ° red pepper °
brentwood corn ° sherry gastrique
17.25

KFC korean fried chicken
green onion ° sweet heat ° crispy garlic
8.25

CHICKEN DUMPLINGS
red beets & vinegar ° roasted gold
beets ° caraway-sour cream ° dill
14.50

seared **FOIE GRAS**
johnny cakes ° smoked macadamia °
creamed leeks ° strawberry jam
21.50

CHICKEN- CURRY SAUSAGE
corn fritter ° shishito peppers °
thai red curry ° cilantro ° carrots
12.95

Meat

BISON STRIP LOIN
yuzu-black pepper ° crème fraîche °
grilled scallions ° shiitake demi-glace
32.00 (gf)

PORK RIBS
broccoli di cicco ° stonefruit °
mae ploy ° sunflower seed ° cumin °
corriander ° thai basil
13.00 (gf)

dixon city **LAMB CHOPS**
apple puree ° pipparade ° roasted
fennel ° port-green peppercorn jus
29.00 (gf)

CLASSIC OCK BURGER
brisket blend ° crispy prosciutto °
muenster cheese ° pickles °
garlic béarnaise ° potato-black
pepper bun
15.95 (Medium Rare or Well Done only)

the **FRIES**
smoked salt ° cayenne
6.00

Fish

HAMACHI tataki
cucumber ° apple ° kohlrabi °
summer truffles ° aguachile
16.50 (gf)

torn **SALMON**
charred avocado ° cucumber °
golden raspberries ° tzatziki °
black pepper sauce
23.00

pan roasted **MAHI MAHI**
potato-leek puree ° leek ash oil °
purslane ° lemon ° tokyo turnips
18.50 (gf)

Shellfish

seared **HOKKAIDO SCALLOPS**
black garlic purée ° crisp wonton °
mashed edamame ° lemon confit
16.50

spiced **SHRIMP & "GRITS"**
panisse ° caramelized kimchee °
cilantro-lime beurre blanc ° tobiko °
charred okra
15.50 (gf)

HATOSHI
shrimp toast ° wasabi aioli ° pickled
daikon ° dungeness crab salad ° radish
16.50

LOBSTER MAC N' CHEESE
maine lobster ° raclette cheese °
truffle oil ° parmesan crisp ° chives
19.00

Dessert 9.00 each

LEMON PUDDING CAKE
soft cream ° blackberries °
candied pine nuts

STRAWBERRY SHORTCAKE
olive oil cake ° stawberry
coulis ° lavender honey °
whipped crème fraîche °
orange liqueur

CHOCOLATE BOMBE
hazelnut ° caramel sauce
soft cream (gf modifiable)

COCONUT SOFT SERVE
caramelized pineapple °
macadamia nuts ° condensed
milk (gf)

BBB

biscuits ° **b**acon ° honey **b**utter
7.50

BEER for the kitchen
1.00

water available upon request

3.25% will be added to comply with ACA Employer Mandates