APPETIZERS

*CURRY CAULIFLOWER SOUP ........................................ 10
crispy chick peas, cilantro, smoked paprika oil

*POKE’ TACOS ...................................................... 17
avocado, daikon sprout, salsa fresca
sundried tomato vinaigrette, serrano

POTATO & LEEK FRITTATA .................................... 14
braised endive, pumpkin seed oil, fromage blanc

*HAMACHI CRUDO ................................................ 17
scallions, sesame seeds, pickled daikon
sundried tomato vinaigrette, serrano

*BORDER SPRINGS FARMS LAMB RIBS .................... 17
coffee rubbed, yogurt sauce, red wine sauce, fennel
...From Chef Todd Richards’ cookbook SOUL

SHISHITO PEPPERS ............................................... 9
ginger soy, Murray River pink salt, sesame seeds

*GREEN PEA HUMMUS ........................................... 11
tobacco onion crust, toasted naan bread
assortment of pickled vegetables

SALADS

*HEIRLOOM TOMATO & WATERMELON SALAD............. 13
shiso, mint oil, feta cheese powder, aged balsamic
pink salt

*GEM LETTUCE “WEDGE” ....................................... 13
blue cheese dressing, roasted cherry tomatoes
Benton’s Bacon jam, soy egg

SHRIMP ESCABECHE .............................................. 18
pickled jicama salad, sun-dried tomato “gazpacho”, basil
freeze dried corn

SEAWeed SALAD .................................................. 10
soy egg, radish, carrots, sesame vinaigrette

SANDWICHES

PULLED DUCK SANDWICH .................................... 18
duck confit, fig & toasted peanut relish
scallions, slaw

+SMOKED GOUDA BURGER ................................... 18
smoked gouda spread, caramelized onions, gem lettuce
pickled green tomato, potato wedges

*OFFS” DIRTY SOUTH .......................................... 16
open-face meatloaf sandwich, pimento cheese,
sautéed kale, bacon, bbq sauce, fried egg; wedges +3

PANKO CRUSTED FISH SANDWICH....................... 17
bourbon miso tartar sauce, pickled green tomato, wedges

ENTREES

*THYME ROASTED PORK BELLY ......................... 28
black-eyed peas & watercress salad, celery root purée
blackberry-onion marmalade

*BLACK COD ..................................................... 31
green curry, coconut, purple yam, pickled green tomato
toasted rice “granola”

*STEELHEAD TROUT ......................................... 28
rosemary roasted potatoes, warm bacon vinaigrette,
bourbon cranberries

JERK CORNISH HEN ........................................... 28
“rice & peas”, herb coconut rice, red bean puree
key lime pan jus, plantain chip

COLLARD GREEN RAMEN .................................... 24
smoked turkey broth, peppered pork belly, hard-boiled
egg, seaweed, kimchi, scallions
...From Chef Todd Richards’ cookbook SOUL

+*PAN ROASTED NY STRIP ................................... 49
yukon potatoes, peas, kale, asparagus
horseradish cream, red wine sauce

SOFT SCRAMBLED DUCK EGGS & BLACK TRUFFLES ........ 33
potato hash, Uncle Nearest Whiskey duck jus, toasted
briche

10th ANNIVERSARY MENU

$44 THREE-COURSE MENU
$35 BEVERAGE PAIRING

FIRST COURSE

*CHICKEN NOODLE SOUP
springer mt. chicken, soba, napa cabbage
scallions, carrots

MACON LUGNEY LES CHAMES CHARDONNAY
100% chardonnay, apricot, lemon
creamy palate, refreshing fruit finish

SECOND COURSE

RABBIT RISOTTO
crispy parmesan, sun-dried blueberry red wine gastrique
black truffle

AUROMATICA COCKTAIL
Plantation pineapple rum, lemon juice, turmeric/cinnamon
syrup, killepitsch herbal liquor, orange bitters

THIRD COURSE

TASTING of CHOCOLATE
cardamom cake, frosting, mso caramel ice cream

TRIG POINT ZINFANDEL
blackberry, anise & walnut aromas
plums and blueberries on the palate, round and balanced
finish

( *) CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS. ALL ITEMS ARE COOKED TO ORDER.
( *) GLUTEN FREE OPTION POSSIBLE

Culinary Director Chef Todd Richards’ debut cookbook
SOUL: A Chef’s Culinary Evolution in 150 Recipes, is available now wherever books are sold.
PLEASE NOTE: GRATUITY IS NOT INCLUDED