

# BLOCK ONE

## APPETIZERS

### Seasonal Soup | 10

inspired by our culinary garden

### Beets + Tanto Latte Burrata | 17

roasted garden beets, allium ash tuile, beet gel greens, apple cider vinaigrette

### Mushrooms on Toast | 18

roasted wild mushrooms, champagne cheddar custard crispy pickled shallots, sourdough, aged sherry vinegar

### Dungeness Crabcakes | 24

celeriac + apple slaw, apple gel, tarragon tartar sauce celeriac crisp, radish sprouts

### Crispy Duck Wings | 18

yuzu-ginger glaze, shio-koji + black garlic aioli, sesame seeds, cilantro

### Grilled Octopus + Spicy Chorizo | 22

patatas bravas, spiced tomato, caramelized fennel, aioli, scallions

### Cache Creek Beef Tartare | 20

pickled mustard seeds, smoked marrow aioli, yolk gel puffed tendon, arugula, rye crisps

### Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles, seasonal mostarda, pinot noir-braised figs Arlo's honey, herbed oat crackers



**ocean wise.** A SUSTAINABLE CHOICE

*18% gratuity applies for groups of 8 or more*

## ENTRÉES

### Crispy Steelhead Trout | 24

confit fingerling potato, cherry tomatoes, lemon + tarragon cream, trout roe

### Truffle Mac + Cheese | 18

fresh truffle gouda + local aged white cheddar, herb crumble, frisée, citrus-soy vinaigrette  
*jumbo prawns +\$7*

### Glamour Farming Salad | 18

amaranth, roasted beets, goat cheese, cranberries, mixed greens, parsnip chips pear, squash puree, honey-balsamic vinaigrette  
*jumbo prawns or steelhead +\$7*

### Sterling Springs Crispy Chicken Sandwich | 20

herbed brioche, sundried tomato + espelette chili mayo, arugula, celeriac, apple  
*choice of fries or salad, + \$2 for GF or lettuce bun, add bacon +\$2*

### Brant Lake Wagyu Beef Burger | 22

brioche bun, smoked gouda, bacon jam, frizzled onions, lettuce, tomato garden pickle, grainy mustard mayo, house ketchup  
*choice of fries or salad, GF or lettuce bun +\$2*

### Two Rivers Sirloin Steak Sandwich | 24

sirloin, sourdough, horseradish aioli, crispy shallots, au jus, micro greens  
*beef tenderloin +\$12*

## SMALL BITES

### Warm Marinated Olives | 10

herbed oat crackers, sundried tomato tapenade

### Yam Fries | 12

sea salt, za'ahtar, preserved lemon + smoked chili aioli

### House-Made Breads | 10

seasonal compound butter

### Glamour Farming Side Salad | 12

amaranth, roasted beets, goat cheese, cranberries, mixed greens parsnip chips, pear, squash puree, honey-balsamic vinaigrette

EXECUTIVE CHEF KAI KOROLL

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