

## **BREADS**

Served with a flight of Ojai Valley olive oil	15
<b>Bread For The Table</b> <sup>(1,7,15)</sup> Barnaby's country levain. Served with whipped seaweed butter and avocado honey butter	15
<u>STARTERS</u>	
<b>Gambas Al Ajilo Toast</b> <sup>(1, 2, 7)</sup> Brioche, Mexican white prawns, garlic, herb butter	21
<b>Fritto Misto</b> <sup>(1, 3, 14)</sup> Calamari, farmer's market vegetables, rosemary aioli, grilled lemon	26
Hamachi Crudo <sup>(4)</sup> Coconut, ginger, lychee, lime, Fresno chili, cilantro	28
<b>Beef Carpaccio</b> (1, 3, 10) Pickled beech mushrooms, pomo tomato, crispy shallot, truffle aioli, 25 yr balsamic vinegar	29
Market Oysters <sup>(14)</sup> Half-dozen, apple-cucumber mignonette, angostura lime cocktail sauce	30
Caesar Salad (1,4,7) Little gem lettuce, boquerones, ninja radish, focaccia croutons, classic dressing	22
<b>Chopped Salad</b> <sup>(7)</sup> Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, castelvetrano olives, salami, dill, lemon vinaigrette	22
Add: Prawns +12   Chicken Breast + 12   Salmon +15   Halloumi +8   Tofu +8	
<u>ENTREES</u>	
<b>Bucatini Pomodoro</b> (1,7,15) Pomo tomato, pecorino-romano, black pepper	35
<b>Abalone From Our Neighbor</b> <sup>(1,7,14)</sup> Spaghetti al Nero de Seppia, rainbow chard, champagne lemon beurre blanc, kaluga reserve caviar	54
Grilled Branzino (1,4) Lemon mint couscous, olive tapenade, zhoug	45
<b>Ora King Salmon</b> <sup>(7)</sup> Saffron basmati rice tahdig, english peas, dill, preserved lemon honey glaze	48
<b>Chickpea Tagine</b> <sup>(7, V)</sup> Spinach, medjool dates, roasted peppers, lemon and mint chermoula Add: Halloumi +8   Tofu +8	32
<b>58-Day Dry Aged USDA Prime NY Striploin</b> <sup>(7)</sup> 10oz, patatas bravas, brown butter, broken beef vinaigrette	95
Harissa Honey Fried Chicken (1,7) Anson Mills polenta, dilly pickles	42

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011.

Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

The designated allergens and products are:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available

<sup>\*</sup>Please inform your server of dietary restrictions or food aversions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our house-made dressings include raw eggs