

SHARED

BURRATA | \$17

crispy prosciutto, compressed melon, cucumber, marinated cherry tomato, local dressed greens, herb oil - gf

WHOLE MARINATED OLIVES | \$10

kalamata, castelvetrano, cerignola, marinated with fresh herbs, chili flake, garlic and Burroughs olive oil - v/vg/df/gf

TUNA CRUDO | \$18

ahi tuna, local citrus-vinaigrette, radish, cucumber, mama lil's peppers, pistachio, micro herbs- gf/df

FRIED OYSTERS | \$18

lightly dredged and crispy fried oysters (6) served with harissa aioli and local dressed greens

RAINBIRD BRUSCHETTA | \$13

ricotta, marinated cherry tomatoes, Burroughs olive oil, micro basil, aged balsamic reduction - v

RAINBIRD SIGNATURE COUNTRY FARRO SOURDOUGH BREAD BASKET

thick sliced housemade farro sourdough bread grilled with butter, served with honey whipped Bellwether ricotta basket of two slices - \$4; basket of four slices - \$8

DINNER

5pm - 9pm

SOUP AND SALADS

VANDOUVAN BUTTERNUT SQUASH BISQUE | \$11

granny smith, rainbird sourdough croutons, toasted pumpkin seeds, herb oil, sumac - v

WINTER CHICORIES SALAD | \$14

local chicories and gem lettuce, dried cranberries, roasted pecans, red grapes, shaved grana padano, creamy tahini-herb dressing - v/gf

ROASTED BEET AND CHEVRE SALAD | \$15

arugula, grilled hearts of palm, orange, roasted beets, goat cheese, crispy spiced chickpea, pomegranate vinaigrette - gf

FATTOUSH SALAD | \$13

local gem lettuce and assorted chicories, cherry tomatoes, local radish, english cucumber, rainbird sourdough croutons, charred lemon vinaigrette - vg

additions:

marinated grilled chicken - \$4 / 4 oz atlantic salmon - \$5 / avocado - \$3 / falafel (vg) - \$3

ENTREES

MEYER LEMON-HONEY GLAZED SALMON | \$26

7 oz Atlantic Salmon filet, herb pesto orzo, blistered cherry tomatoes, lacinato kale, sumac labneh

MUSCOVY FARMS CRISPY DUCK CONFIT | \$26

leg quarter slow cooked, butternut squash puree, ancient grains, local dressed greens, pomegranate molasses - gf

CHILEAN SEA BASS | \$38

slow cooked san marzano tomatoes, braised fennel, kalamata, cerignola, fingerling potatoes, Burroughs olive oil and micro basil - gf/df

FORAGED WILD MUSHROOM RISOTTO | \$20

roasted wild mushrooms, creamy risotto, grana padano, red wine reduction, fine herbs - gf/vg

HARRIS RANCH BONELESS RIBEYE | \$48

chargrilled 12 oz boneless ribeye, gorgonzola butter, roasted asparagus, frites - gf

NIMAN FARMS DUROC PORK CHOP | \$33

grilled Duroc Berkshire pork brined with honey, brown sugar, salt and orange served with roasted fingerling potatoes, lacinato kale, port wine demi glace - df

MARY'S PAN ROASTED CHICKEN BREAST | \$29

pan-seared and finished in the oven, herb pesto orzo, roasted heirloom carrots, lemon garlic pan sauce

EL CAP BURGER | \$20

8 oz certified angus beef patty, tomato chutney, grana padano, spinach, caramelized onion, garlic aioli on brioche served with house cut seasoned fries

add or substitute:

smoked bacon - \$2 / avocado - \$3 / gluten free bun - \$2 / beyond burger - \$2 / vegan set - \$2

v-vegetarian / vg-vegan /
gf-gluten free / df dairy free

22% gratuity will automatically be added to parties of six or more.

*while delicious, we must advise that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized food may increase your risk of foodborne illness.