



DINNER

STARTERS

- ROASTED OLIVES** artichoke, sundried tomato, citrus, herbs **8**
- CASSOULET** toast point, sausage, duck confit, cognac, tomato **14**
- CHEESE BOARD** 4 cheeses, marcona almonds, lavender honey, apple crackers **19**
- NACHOS** cheese sauce, jalapeno, guacamole, pico, sour cream **14**
- CHICKEN WINGS** salt brined and crispy fried. choice of buffalo or sweet kaffir lime **14**
- COCONUT SQUASH SOUP** coriander, carrot, pickled mustard seed cup **6** bowl **9**

SALADS AND SANDWICHES

- MIXED GREEN** cucumber, radish, sherry vinaigrette, artichoke **12**
- BELGIAN ENDIVE** gorgonzola, tomato, grilled shallot, pimenton, basil vinaigrette **12**
- CLASSIC CAESAR** chopped romaine, fried alici, parmigiano, croutons **13**
- RANGE BURGER** bacon, caramelized onion, cheddar, pickle, lettuce, tomato, aioli, ketchup **18**
- FRIED CHICKEN SANDWICH** shredded lettuce, mamma lil's peppers, pepper jack, mayonnaise **16**

MAINS

- HALF ROASTED CHICKEN** root vegetables, adobo, jus **24**
- PAN ROASTED STEELHEAD** roasted mushroom, acorn squash, potato hash, preserved lemon **32**
- SEARED DAY BOAT SCALLOPS** pea puree, smoked parsnip, turnip, guanciale **38**
- MUSHROOM PASTA** garlic, thyme, wine, cream, pecorino **22**
- PASTA BOLOGNESE** bucatini, tomato, cream, parmigiano **24**
- FRIED RICE** nuoc cham, coriander, egg, pork, peanut **24**
- GRILLED PORK LOIN** kale, dal, coconut, garam masala, dates **26**
- BRAISED BEEF** mashed potato, cipolini, grilled carrots, demi **32**
- GRILLED 14OZ RIBEYE** fennel puree, broccoli, fingerling potato **48**

