

LUNCH

DINING ROOM

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

small plates

HOG ISLAND OYSTERS ON THE HALF SHELL*

COCKTAIL SAUCE AND MIGNONETTE AQ

YELLOWFIN TUNA CRUDO*

HEARTS OF PALM, SEA BUCKTHORN, SMOKED ALMONDS, CHARRED JALAPENO BUTTERMILK 15

GRILLED CASTROVILLE ARTICHOKE

LEMON-CAPER AIOLI, CRISPY GARLIC 15

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

DEVILED EGGS

SAFFRON WHIPPED YOLKS, SPANISH CHORIZO 9

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL 12

BONE MARROW

PARSLEY SALAD, SHALLOTS, CAPERS, CARAMELIZED ONION BUTTER, GRILLED BREAD 16

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16.5

soups and salads

SPRING ONION AND BUTTON MUSHROOM SOUP

CRISPY JAMON SERRANO, ASPARAGUS SALPICON 10

ELLA CAESAR SALAD*

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 12

MARINATED BEETS

AVOCADO, SPICED YOGURT, QUINOA, PISTACHIO, QUESO FRESCO 11

CHEF'S SALAD

LEAFY GREENS, FARMERS MARKET STRAWBERRIES, PEPITAS, FETA, ENGLISH PEA VINAIGRETTE

ADD ROASTED CHICKEN BREAST 6 ~ ADD GRILLED KING SALMON 8

entrees

GRILLED ELLA HAMBURGER*

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 15

ADD A SUNNY SIDE UP FARM EGG 2

LAMB SUGO

PASTA DAVE'S CAVATELLI, SUGAR SNAP PEAS, SHEEP'S MILK FETA, MINT 22

BOCADILLO

SPANISH TUNA CONSERVA, PIQUILLO PEPPERS, OLIVES, SOFT EGG, ARUGULA, ACME TORPEDO ROLL 15

SESAME CRUSTED AHI TUNA*

CHILLED RAMEN AND NAPA CABBAGE SALAD, CUCUMBER, TRINITY HERBS, SOY-GINGER DRESSING 24

STEAK FRITES

HERB MARINATED BAVETTE, ROGUE SMOKY BLUE CHEESE BUTTER,

DRESSED ARUGULA, POMMES FRITES, BORDELAISE 26

PAN ROASTED KING SALMON*

TOASTED FARRO 'RISOTTO', BABY ARTICHOKEs, MEYER LEMON, NANTES CARROT, GRIBICHE 26

LAMB TARTINE

WHIPPED GOAT CHEESE, SHAVED RADISH AND FENNEL SALAD, CRISPY ONIONS, GRILLED BREAD 16

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 17

sides

MIXED BABY LETTUICES

TARRAGON VINAIGRETTE 5

WOOD FIRED DELTA ASPARAGUS

SAUCE GRIBICHE, SHAVED PARMESAN 8

FRENCH FRIED POTATOES

PARSLEY, SEA SALT 5

*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS,
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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