SNACKS

SEASONAL OYSTERS MKT
poke, mother in law mignonette, smoked tomato cocktail, salted crackers

HOUSE PICKLES, NUTS & OLIVES 6

DEVILS ON HORSEBACK 6
fig, gorgonzola, candied bacon, vanilla gastrique

STEAK TARTARE 11
quail egg, fried capers, frisee, horseradish meringue

CRUDITE 6
seasonal vegetables, cauliflower crème fraiche

STEAK KABOBS 10
squashes, spring onion, truffle steak sauce

CATFISH & CORN HUSH PUPPIES 9
bacon jam, tartar sauce

CAMPECHANA 10
crab, flounder, shrimp, tomato, chili, avocado, corn chips

PAT'S SWAMP WATER RIBS 10
pork ribs, slaw, onion jam

SOUP & SALAD

BEEF CONSOMME 9
vegetable collection, herbs

CHILLED PEA SOUP 9
mint panna cotta, walnuts

CAESAR 10
cold smoked baby romaine, white anchovy, parmesan chip

LOCAL GREENS 9
broccoli, carrot, olive, tomato chip, marcona almond

PANZANELLA 12
orange scented brioche, covey rise tomatoes, baby cucumber, herbs, orange blossom vinaigrette

VEGETABLES

CAULIFLOWER 9
garlic, parmesan

CARROTS 10
agave, citrus

HARICOTS VERTS 9
pistachio, orange

HERB FRITES 9
piquillo aioli

CREAMED SPINACH 10
pancetta

POTATO PUREE 9
bone marrow butter

COLLARD GREENS 10
bacon, bloody mary braised

ASPARAGUS & MUSHROOM GRATIN 16
brandy cream

Please Join Us

Lunch Tuesday – Saturday, 11am – 2:30pm

Brunch Sunday, 11am – 3pm

Sanctuari Bar Happy Hour,

Tuesday-Friday 4pm-7pm

SMALL PLATES

CLAMS & SOUR DOUGH 12
spring onions, plum tomatoes, poached garlic

MAINE LOBSTER 22
rhubarb, vanilla, miso apple butter, ginger salts

CHEESE PLATE 16
chef's daily selection, nuts, fruit, bread

ASPARAGUS AND SPECK 14
soft duck egg, pea shoots, mushrooms, pumpernickel, truffle, sherry vinegar & duck fat

CARROTS & BEETS 11
goat's milk feta, blueberries, pistachio glass, black quinoa

FOIE GRAS "BREAKFAST" 26
cinnamon orange monkey bread, orange, bacon marmalade, apple, quail egg

BROKEN ARROW RANCH TEXAS QUAIL 18
chinese sausage, spring onions, okra, cucumber, cashew, gochujang vinaigrette

SAUSAGE & PEPPERS 14
vinegar glazed pearl onion, pickled peppers, whole grain mustard, triniti mustard, cranberry mostarda

PASTA

DIRTY RISOTTO 13
scallop and shrimp, uni, celery root

RICOTTA GNOCCHI BOLOGNESE 12
baby kale, crescenza, charred tomato, crusty bread

SPAGHETTI 21
smashed zucchini, squashes, mixed tomatoes, minted ricotta

CARROT RAVIOLI 20
lemongrass nage, green peas

FISH

SCALLOPS & SUCCOTASH 29
corn, kohlrabi, fava beans, chestnut foam, bacon vinaigrette

CHILEAN SEA BASS 36
beech mushrooms, asparagus, celery root, bordelaise

WHOLE FISH mkt
lemon, herbs, peanut meuniere

MEAT

½ CHICKEN 29
apple, roasted garlic, walnuts, herbs

BURGER 15
port salut, sour cucumber, red onion, bibb lettuce, tomato, frites

PORK BREAST BLANQUETTE 32
fennel & apple sausage, marble potatoes, turnips, snap peas

BAVETTE OF BEEF 29
louisiana shallots, truffle cream, new potatoes, carrots & tops, red onion vinaigrette

DUCK 38
adzuki beans, baby corn, spring onions, asparagus, plum bbq, grilled plums

36 oz. BONE IN RIBEYE 100
garlic, thyme

PORK CHOP FOR TWO MKT
cider brine, & cider glazed apples

PAINTED HILLS FILET MIGNON 42
garlic, thyme

CHEFS TASTING MENU AVAILABLE UPON REQUEST

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