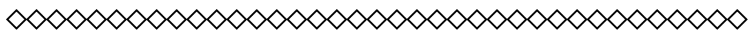




· DINNER ·

## STARTERS



### CHAYOTE SQUASH SOUP

spring garlic pistou, olive oil

6 / CUP 9 / BOWL

### LOCAL FARM GREENS 12

shaved seasonal vegetables, citrus, pistachios,  
balsamic vinaigrette

### CLASSIC CAESAR 12

aged parmesan, herb croutons

### CHICORY SALAD 13

mandarin orange, blue cheese,  
shaved radish, honey vinaigrette

### GRILLED JUMBO PRAWNS 16

cucumber, mint, watercress, pickled relish

### HOUSE SMOKED CHICKEN WINGS

6 FOR 11 12 FOR 16

honey buffalo hot sauce

### CHEESE BOARD 19

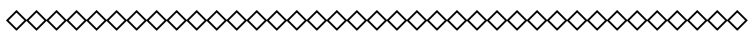
imported & domestic cheeses, marcona almonds,  
lavender honey

### RANCH HOUSE NACHOS 13

salsa, pickled jalapenos, guacamole, sour cream,  
aged jack & cheddar cheese

*nacho additions - chicken 5, roasted pork 6, steak 6*

## SANDWICHES



*sandwiches accompanied by your choice of house cut*

*oregon fries, potato chips or chef's daily salad*

### BRASADA RANCH BURGER 16

8oz ground chuck, apple wood smoked bacon,  
caramelized onions, farmhouse cheddar

### CRISPY LENTIL SANDWICH 13

arugula, avocado, mozzarella, pesto mayonnaise

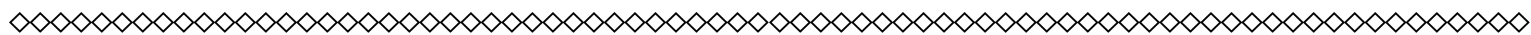
### PORK BELLY SANDWICH 16

hoagie roll, fig jam, savoy cabbage, fontina

### LANEY FAMILY FARMS SIRLOIN DIP 16

grilled red onions, provolone, horseradish aioli, au jus

## FLATBREADS



### MARGARITA 14

plum tomatoes, buffalo mozzarella, roasted garlic, basil

### TOSCANO 16

framani toscano salami, piquillo peppers, mozzarella, basil

### CALZONE 17

mornay, chicken, mushrooms, momma lil's, mozzarella

### FARMER'S PIE 17

inspired daily by our local growers



*Consuming raw or under-cooked meats, poultry, sea-food, shellfish or eggs may increase your risk of food-borne illness*

## DAILY BUTCHER CUT

house butchered, served with choice of 2 sides

## SIDES



### GRILLED CHAYOTE

SQUASH 9

garlic, cilantro

### SAUTEED MUSHROOMS

& SWISS CHARD 10

harissa, shallots

### POTATO PUREE 8

yukon golds, butter

### PEAS & CARROTS 10

romesco

### POTATO GRATIN 9

gruyere, cream

### WHITE BEAN RAGU 9

chorizo, kale

### GRILLED BREAD 5

cold pressed olive oil

### ASPARAGUS 11

lemon, shaved parmesan

## MAIN ITEMS

### GRILLED 10 OZ FLAT IRON 34

swiss chard, harissa, marble potato

grilled red onion, tahini, cilantro

### PORK AND SHORT RIB RAGU 27

red wine, sofrito, garlic, parmesan,

strozzapreti pasta

### FRIED CHICKEN 23

smashed potato, biscuit, english peas, roasted carrots

### MAC N' CHEESE 17

torchio pasta, three cheeses, toasted breadcrumbs

*additions- grilled chayote 3, bacon 3, chicken 5,*

*steak 6, pork belly 6*

### PAN SEARED ALASKAN HALIBUT 36

clams, asparagus, fingerling potato,

oyster mushroom, spring garlic, grill bread

### RICOTTA GNOCCHI 25

english peas, spinach, preserved tomato, chorizo,

fava beans, romesco