

# dinner



not to be missed...  
12 MINUTE CHEESE BISCUITS CHIVE | 7  
honey butter  
3 PERUVIAN SCALLOPS\* | 10  
tangerine, leek, black pepper

## to start

CHIVE FLAT BREAD cultured chimichurri butter	4
POTATO LEEK SOUP*	8
CHORIZO DEVILED EGGS*	5
WOOD OVEN ROASTED OLIVES	6
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	8
GREEN GARBANZO HUMMUS chive flat bread, fresh and roasted veggies	11
SHRIMP AND GRITS bacon piperade, jalapeno grits	18
HAMACHI TARTARE ginger vinaigrette, pineapple, fresnos, plantain chips, edamame puree	18
GRILLED OCTOPUS green mussels, feta cheese, heirloom tomatoes mixed herbs*	17
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
PORK BELLY CONFIT melted leeks, cherry demi glaze*	14
DIVER SCALLOPS cauliflower rice, apple curry sauce, apple salad*	17
SPAGHETTI SQUASH pepita pesto, heirloom cherry tomatoes, basil, manchego*	14
CHEESE & CHARCUTERIE BOARD chef's selection of cured meats and cheeses	21

## from the garden

KALE CAESAR black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
BABY BEETS SALAD burrata, pomegranate gastrique, micro basil, pumpnickel crouton	13
WEDGE cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*	14

## main plates

MARY'S HALF CHICKEN roasted plantains, baby peppers, sweet potato puree, black garlic jus*	26
BARRAMUNDI chanterelles, sunchoke and parsnip puree, shaved romesco, balsamic reduction	29
PRIME FLAT IRON chimichurri, adobo fries	28
TFY BURGER truffle dijonaise, wild mushrooms, toma cheese, arugula, balsamic onion-balsamic jam	18
FARRO BUTTERNUT SQUASH "RISOTTO" asparagus, wild mushrooms, 62° fried egg, black truffle	26
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18 month parmesan	26
SHORT RIB "POT PIE" puff pastry, roasted market vegetables, rosemary and black garlic demi	34
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, blistered haricot vert	28
BLUE CHEESE FILET moody blue cheese crust, grilled trumpets, wild mushroom bordelaise	44

## made for many

GRILLED PRAWNS chorizo butter, saffron crispy rice, pea tendrils, baked lemon*	62
LAMB CHOPS mint tzatziki, olive tapenade, couscous, grilled asparagus	68
DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	64

## flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER all natural pepperoni, suzie's peppers, basil, red sauce	14
WILD MUSHROOM roasted mushrooms, white sauce, truffle cheese, leeks	15
CHORIZO & BURRATA fresnos, roasted cherry tomatoes, red onion	15
FIG AND PROSCIUTTO gruyere, white sauce, caramelized onions, port reduction	16

## sides

MARKET VEGETABLES	9
ADOBO FRENCH FRIES	6
PARMESAN FINGERLINGS	8
BRUSSELS SPROUTS BACON "MAC N CHEESE"	12
GRILLED BROCCOLINI*	8

\*Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

15% Taxable Service Charge will be added to all food and beverage. We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

\* indicates gluten-free options



# cocktails



## mixes

### CRANKY J 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

### STRAWBERRY FIELDS 11

belvedere, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

### OLD FASHIONED ENVY 13

angel's envy, coriander spiced syrup, bitters

### LA PIÑELA 13

don felix añejo, licor 43, pineapple, lime

### CUCUMBER PRESS 13

bulldog gin, lime juice, cilantro, cucumber, st. germaine

### LOBBY BOY 12

grey goose le melon, peach de vigne, peach puree, mint

### HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

### PINK NEGRONI 12

plymouth gin, lillet, aperol, lemon

### BLACKBERRY SAGE SHRUB 12

belvedere, st. germaine, bitter truth, violet liqueur, lime

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

HIGH OR HELL WATERMELON | WHEAT | 6

ACE PINEAPPLE | CIDER | 6

#### FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BALLAST POINT | MANGO EVEN KEEL | 6

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

## drafts

#### LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

NORTH COAST PASSION FRUIT-PEACH | B. WEISSE | 8

#### FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

## wines

#### SPARKLING

MUMM BRUT | Napa | 12

SCHARFENBERGER ROSE | North Coast | 16

#### WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl.

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl.

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl.

IMAGERY, CHARDONNAY | CA | 9 | 36 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl.

WENTE, ROSÉ | CA | 13 | 52 btl.

#### RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl.

PATZ & HALL, PINOT NOIR | Central Coast | 18 | 72 btl.

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl.

FRANCISCAN ESTATE, MERLOT | Napa | 12 | 44 btl.

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.

MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl.

CHAPPELLET, MOUNTAIN CUVÉE | Napa | 18 | 72 btl.

