

dinner



not to be missed...
12 MINUTE CHEESE BISCUITS CHIVE | 7
honey butter
3 SMOKED KUSSHI OYSTERS | 9
lychee, garlic ponzu

to start

CHIVE FLAT BREAD cultured chimichurri butter	4
ROASTED TOMATO SOUP*	8
CHORIZO DEVILED EGGS*	5
WOOD OVEN ROASTED OLIVES	6
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	7
GREEN GARBANZO HUMMUS chive flat bread, fresh and roasted veggies	11
WHITE CHEDDAR GRIT CAKES bacon jam, pickled fresno	10
TUNA TARTARE big eye tuna, ginger vinaigrette, thai chili, cucumber, plantain chips	17
CHARRED OCTOPUS green mussels, sweet potato hash, chorizo crème fraiche, fennel slaw*	17
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
DUCK "JAM" cornichons, pickled onions, onion jam, chili cracker	15
DIVER SCALLOPS apricot, cucumber salad, honey ginger vinaigrette, miso	17
COMPRESSED HONEY DEW burrata, fig honey, dried figs, crispy prosciutto*	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	11
ARUGULA SALAD wild arugula, goat cheese fondant, pistachio, drunk plums, red wine vinaigrette*	13
WEDGE cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*	12

main plates

MARY'S HALF CHICKEN corn pudding, sweet corn relish, chicken jus*	26
BIG EYE TUNA edamame puree, toasted mustard seed, garlic chili ponzu	32
PRIME FLAT IRON chimichurri, adobo fries	28
TFY BURGER truffle dijonnaise, wild mushrooms, point Reyes tomatillo cheese, arugula, red onion-balsamic jam	18
PRESERVED LEMON RISOTTO grilled asparagus, piperade, fried egg, shaved manchego*	23
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18 month parmesan	25
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, gruyere fondue fingerlings	29
STEAK AND EGG filet mignon, quail egg, grilled trumpets, wild mushroom bordelaise, blue cheese dust*	42

made for many

CRISPY WHOLE BRANZINO rice flour, pickled market vegetables, sweet chili pineapple puree	49
NIMAN RANCH PORK CHOPS apple brandy sauce, roasted market vegetables, apple mustard*	65
DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	62

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
PEACH AND PROSCIUTTO gruyere, white sauce, caramelized onions, port reduction	16

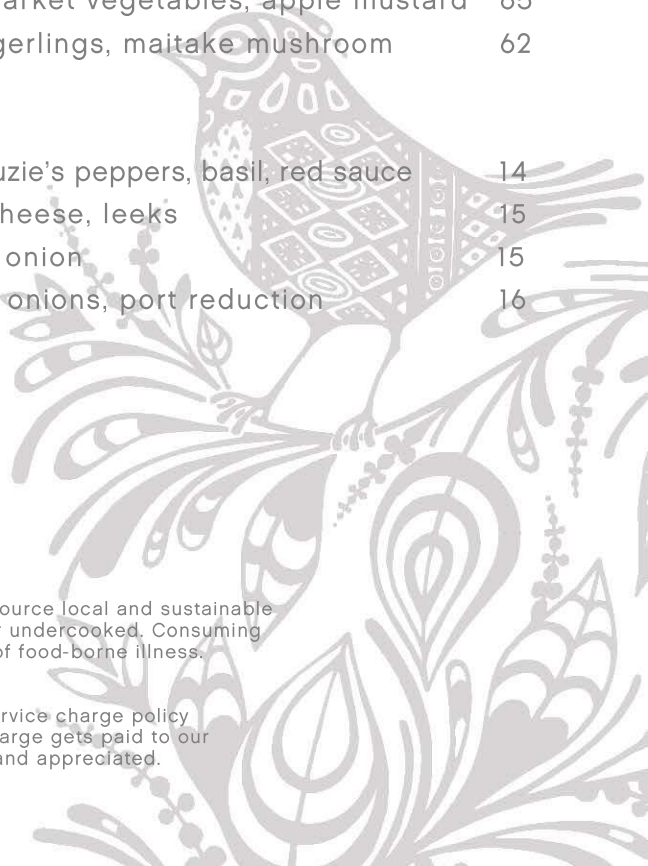
sides

MARKET VEGETABLES	9
ADOBO FRENCH FRIES	6
GRUYERE FONDUE 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.

12% 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.

