

The Yard

Chef Chris "CJ" Jacobson

start

Marinated Heirloom Tomato Salad Torn Sourdough Croutons, Goat Cheese & Dill. \$12

Farmer's Market Mixed Lettuce Salad Cucumber, Radish, Heirloom Tomatoes. \$9

Tenerelli Farms Peaches with Buratta Basil, Olive oil, Cracked Pepper \$10

Marinated Beet Salad w/Grilled Avocado Garoxcha, Radish, Market Lettuce, Hazelnuts \$11

Cheese Plate by Andrew's Cheese Shop (choose 3-\$14, choose 2-\$10)

Cabot Clothbound Cheddar Zamarano (Spanish sheep, olive notes) **Piccolo** (cow, triple crème)

Cashel Blue (cow, rich buttery) **Secret du Couvent** (French cow, smooth fruity) **Tumin** (goat)

small plates

Crispy Fried Cheese Bacon Ranch & Chili Fig dipping sauces \$9

Grilled Baby Back Ribs Pluot Tomatillo bbq sauce. Watermelon salad. Mint \$11

Fresh Fish Tacos (Local Sea Bass) Cumin Slaw, Guacamole & Pico de Gallo. \$10

Lobster Enchiladas Roasted Walnut Cilantro Cream, Pico de Gallo. \$14

House Ground Sausage & Bratwurst apple mustard, IPA sauerkraut, fresh buns. \$12

Crispy Spiced Calamari Roasted Marinara. \$10

Chicken Wings (Ain't No Thang) wing sauce, celery, blue cheese. \$9

Wild Mushroom Risotto Parmesan, Cabernet Braised Quince, Lemon Zest \$12

Pan Seared Diver Scallops with Mandarin Artichoke, Ginger date vinaigrette \$14

Crispy Penne with Italian Sausage Shaved Parmesan, Tuscan Kale & Tomato. \$15

Grilled PrimeSkirt Steak Watercress, Grilled Balsamic Grapes, Horseradish Crème Fraische, Mint. \$16

sandwiches

The Yard 8oz House Ground Burger (ground chuck, shortrib, skirt steak) Carr Valley Cheddar, Grilled Onions, 1000 Island, Heirloom Tomato, Shaved Iceberg. Fries \$14

Grilled Chicken Sandwich Aioli, Gruyere, Avocado and Marinated Tomato. Fries \$12.50

Mini Burgers (3) w/Applewood Smoked Bacon, Cheddar. Fries. \$12

Pulled Pork Sloppy Joe Sliders Crispy onions. Fries. \$12

sides

Sauteed Greens Sherry, Chili, Honey \$6 **Reg. Fries** \$4 **Sweet Potato Fries** \$5

lastly (all \$8)

Chocolate Porter Cake with Dark Chocolate Pudding. Whipped Cream. Hazelnuts.

Ramekin Baked Chocolate Chip Pecan Cookie a la mode.

Apple and Pomegranate Galette Dates, Walnuts, Gruyere Crust and Whipped Cream.