





SOUP

 CHICKEN-OREGANO
White Beans | Swiss Chard
12

 LENTIL SOUP
Merguez Sausage | Escarole | Goat Yogurt
12

SALADS

 KENTER CANYON FAMILY
FARMS ARUGULA
Oven-Roasted Eggplant
Pine Nuts | Ras El Hanout Vinaigrette
14

 SPINACH AND LOCAL
MEDJOL DATE
Marcona Almonds | Honey | Goat Cheese Snow
14

BURRATA AND SPRING PEAS
Pea Tendrils | Fennel | Fennel Pollen
18

FATTOUSH
Grilled Pita | Cucumber | Feta
Parsley | Roasted Shallot Yogurt
15

CHARRED SPANISH OCTOPUS
Salsa Verde | Herb Aioli | Marcona Almonds
18

CHARRED CAESAR
Crispy Brussel Sprouts | Kale | Garlic Croutons
Peppercorn-White Anchovy Dressing
19

 MR. Z MEDITERRANEAN
MARKET SALAD
Cucumber | Tomato | Red Onion | Lemon
16

APPETIZERS

ALL NATURAL 4oz BEEF TARTAR | Aioli | Shallots | Grilled Sour Dough 19

 SUSTAINABLY HARVESTED OYSTERS ½ dozen 23

SALT COD CROQUETTES Hazelnuts | Roasted Piquillo 15

POTTED HOUSE SMOKED SALMON Salmon Roe | Dill 15

DUNGENESS CRAB FLATBREAD Confit Tomatoes | Garlic Aioli 18

 HOPE RANCH COUNTY MUSSELS White Wine | Parsley | Chili Flakes 18


GRASS-FED LAMB-BULGUR MEATBALLS Raisins | Pine Nuts | Yogurt 16

HAMACHI | Buddha's Hand Lemon | Winter Citrus Vinaigrette 24

WILD MAINE PINK SHRIMP | House Preserved Lemon | Peas 21

PASTA

GNOCCHI Walnut | Seckle Pear | Prosciutto | Amaretto 17

 GLUTEN-FREE ALMOND FLOUR PAPPARDELLE
Stewed Tomato | Basil 18

HOUSE PORK SAUSAGE RAVIOLI Arrabiata | Parsley | Garlic 24

ASPARAGUS AND FORAGED MUSHROOM RISOTTO
Parsley | Local Olive Oil 24

DUCK CONFIT ORECCHIETTE Sundried Tomato | Escarole 20

FETTUCINE Little Neck Clams | Chervil | White Wine 24

ENTREES

 ARCTIC CHAR Beets | Beet Greens | Roe 32

SEARED SCALLOPS Capers | Endive 42

LOBSTER BOUILLABaisse
Ciabatta | Rouille | Clams | Mussels | Shrimp 55

 SALMON Lemon | Pickled Pearl Onion | Frisée 42

WILD DOVER SOLE
Brown Butter | Marcona Almonds | Haricot Verts 65

 BRANZINO FILLETS Asparagus | Lemon Butter 38

MEDITERRANEAN MEAGRE
Spinach Salsa Verde | Crispy Bloomsdale | Endive 36

SANTA CRUZ HARPOONED TUNA
Anchovies | Olives | Capers | Sundried Tomato 38

GULF SHRIMP Stewed Tomato | Olive | House Grown Herbs 32

HARISSA LAMB TAGINE Za 'Atar Carrots | Date-Pine Nut Chutney 40

MARY'S NATURAL HALF CHICKEN
Anson Mills Polenta | Rosemary Jus | Spring Onions 35


28-DAY DRY AGED 20oz BONE-IN-RIB Bone Marrow 78

MARCHO FARMS 14oz VEAL CHOP
Wild Mushrooms | Natural Jus 54

ALL-NATURAL 8oz BEEF FILET MIGNON
Roasted Cipollini Onions | Red Wine Jus 45

SIDES

COUSCOUS
Macerated Golden Raisins
Marcona Almonds
8

 ORGANIC QUINOA TABBOULEH
Parsley | Lemon
7

WEISER FARMS CRISPY
FINGERLING POTATOES
Local Olive Oil
8


ZA 'ATAR CARROTS
Puffed Quinoa | Pomegranate
9

WHOLE-ROASTED CAULIFLOWER
Garlic Aioli | Gremolata
12

BROCCOLI RABE
Kenter Canyon Espelette
10

STEWED TOMATOES
Olive Oil | Thyme
8


ANSON MILLS POLENTA
House Made Goat Cheese
10

 STOCKTON ASPARAGUS
Lemon | Olive Oil | Sea Salt
11

HOUSE-MADE BREAD

HEARTH PITA
Hummus | Taramasalata | Baba Ghanoush
12

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

 Naturally Peninsula menu items represent a holistic approach to cooking. These dishes are minimally processed and feature sustainable, organic products whenever possible.