




SOUP

 CHICKEN-OREGANO
White Beans | Swiss Chard 12

 LENTIL SOUP
Merguez Sausage | Escarole | Goat Yogurt 12

APPETIZERS

 SUSTAINABLY HARVESTED OYSTERS
½ dozen 23

SALT COD CROQUETTES
Hazelnuts | Roasted Piquillo 15

POTTED HOUSE SMOKED SALMON
Salmon Roe | Dill 15

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

GRASS FED LAMB-BULGUR

MEATBALLS
Raisins | Pine Nuts | Yogurt 16


FLATBREADS

SMOKED SALMON
Crème Fraîche | Chives | Capers 19

PROSCIUTTO
Seckel Pear | Arugula | Balsamic 18

DUNGENESS CRAB
Confit Tomatoes | Garlic Aioli 18

SALADS

 KENTER CANYON FAMILY FARMS ARUGULA
Oven-roasted Eggplant
Pine Nuts | Ras El Hanout Vinaigrette 18

FATTOUSH
Grilled Pita | Cucumber | Feta | Parsley | Roasted Shallot Yogurt 19

KALAMATA

Tapenade | Cucumber | Olive Oil 16


 SPINACH AND LOCAL MEDJOL DATE
Marcona Almonds | Caramelized Urban Honey
Goat Cheese Snow 17

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

CHARRED SPANISH OCTOPUS
Salsa Verde | Herb Aioli | Bloomsdale Spinach
Marcona Almonds 20

FALL HARVEST BEETS
Endive | Heritage Apples | Sherry Vinaigrette | Rye 18

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

 MR. Z MEDITERRANEAN MARKET SALAD
Cucumber | Tomato | Red Onion
Parsley-Preserved Lemon Vinaigrette 16

LILI'S FARMERS MARKET COBB
Grapefruit | Raspberries | Chicken | Feta 25

ADDITIONS TO ANY SALAD


Salmon	12
Branzino	14
Meagre	13
Gulf Coast Prawns	15
Oven-roasted Chicken	9

ENTREES

 MEDITERRANEAN MEAGRE
Spinach Salsa Verde | Crispy Bloomsdale | Endive 36

 ARCTIC CHAR Beets | Beet Greens | Roe 32

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

 SALMON Lemon | Pickled Pearl Onion | Frisée 42
BRANZINO FILLETS Asparagus | Lemon Butter 38


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

GULF SHRIMP
Stewed Tomato | Olive | House Grown Herbs 32

HARISSA LAMB TAGINE
Za 'Tar Carrots | Date Pin-Nut Chutney 40

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

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

 GRASS-FED BEEF BURGER
Heirloom Tomato | Aged Cheddar | Iceberg | Aioli 22

PASTA

*GNOCCHI
Seckel Pear | Walnuts | Prosciutto 17

*GLUTEN-FREE PAPPARDELLE
Almond Flour | Stewed Tomato | Basil 18

*HOUSE PORK SAUSAGE RAVIOLI
Arrabiata | Parsley | Garlic 24


ASPARAGUS AND FORAGED MUSHROOM RISOTTO
Pecorino | Local Olive Oil 24

DUCK CONFIT ORECCHIETTE
Sundried Tomato | Escarole 20

FETTUCINE
Little Neck Clams | Chevril | White Wine 24

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 | Taramasalta | 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.