



	SOLO	SHARE
CAST IRON SKILLET ROLLS creamy artichoke & pecorino cheese dip	7	11
JACKS CHOWDER clams, dungeness crab, grilled artichoke hearts, bakers bacon	8	12
SPRING ONION SOUP en croute, gruyere cheese, fine herbs	7	11
CALAMARI TEMPURA white miso aioli, chili-lime vinaigrette	12	19
DUNGENESS CRAB CAKE fresh herbs, frisée hearts, 6 minute farm egg, grain mustard vinaigrette	14	26
HAMACHI CRUDO {GF} yellow tail tuna, watermelon radish, snap peas, mizuna, serrano chili vinaigrette	13	22
VEAL CHEEKS {GF} celery root puree, citrus slaw, natural jus	17	32
FROM THE GARDEN		
FIRST OF THE SEASON ASPARAGUS crispy shallots, 6 minute farm egg, banylus vinegar	8	14
RAINBOW CARROTS {GF} honey soured with cashews & spicy pepitas	7	12
STRAWBERRY FIELDS FOREVER strawberries, arugula, almonds, spring onions, goat cheese fritter, balsamic vinaigrette	10	18
THE MIGHTY CAESAR coke farm romaine, croutons, parmesan, classic caesar dressing	9	16
RED BUTTER LETTUCE SALAD {GF} california oranges & grapefruit, avocado, shrophsire blue cheese, orange poppy seed dressing	11	19
FROM THE SEA		
MONTEREY BAY SALMON {GF} hoisin vegetables, shitakes, opal basil, sprouts, vermicelli	16	30
DIVER SCALLOP THREE WAYS {GF} sweet peas, morels, romesco, yuzu emulsion	22	40
PRAWN SCAMPI capellini pasta, fresh tomatoes, jacobs farm basil	18	34
SHRIMP AND GRITS gulf coast white shrimp, andouille sausage, trinity, black roux	15	27
HALIBUT PAUPIETTE {GF} asian vegetables, shitakes, steamed rice, black bean & garlic sauce	19	37
FROM THE LAND		
HARRIS RANCH NEW YORK STRIP potato gratin, prosciutto, watercress salad, horseradish root, pink peppercorn butter	24	39
PAJARO PASTURES GOAT MOUSSAKA potato & chèvre crust, eggplant, herb béchamel sauce	19	28
PETITE FILET crispy marrow, wild mushrooms, potato puree & sauce bordelaise	25	37
BRICK ROASTED CHICKEN {GF} peas, carrots, baked potato mash, chicken jus	19	35
PORTOLA BURGER 1/2 lb angus beef blend, bacon, choice of cheese, garlic fries	17	23
FROM THE OVEN		
JACK N' CHEESE BAKE schoch farmstead aged jack cheese, persillade	8	14
MAMA'S EGGPLANT PARMESAN fried eggplant, whole milk mozzarella, san marzano tomato sauce, reggiano parmesan	14	26
MARGHERITA PIZZA burrata cheese, heirloom tomatoes, jacob's farm basil, aged balsamic	14	
CARNIVORE PIZZA pepperoni, copa, prosciutto di parma	16	
PIZZA OF THE SEASON asparagus, pesto, burrata cheese	15	

{GF}: Gluten Friendly items. We cannot guarantee cross-contamination has not occurred. Please inform us of any allergies or dietary needs

We are proud to source products from local farms & be a partner of the Monterey Bay Aquarium Seafood Watch program

18% gratuity will be added for groups of 8+