

MUSHROOM TART	12
Goat Cheese Peach Onion Jam Blackened Creminis <u>VG</u>	
ROASTED BROCCOLI	8
Garlic & Chilis Black Beans Pickled Red Onion <u>GF</u> <u>VG</u> <u>VE</u>	
BEETS	13
bleu & goat cheese togarachi powder pistachios herb salad <u>VG</u>	
SWEET POTATO STEAK	11
"steaks" chimichurri yogurt sauce pumpkin Dijon <u>VG</u> <u>GF</u>	
BRUSSEL SPROUTS	12
Apple-Fig Vinaigrette Toasted Hazelnuts <u>VE</u> <u>GF</u>	
TUNA TARTAR	16
Tuna avocado Thai chile sesame puffed rice	
SAPIDUS OYSTERS "Gin & Tonic"	15
Lime Zest Saffron Gin Quinine Syrup	
STEAK TARTAR	16

fried caper vinaigrette | mustard seed caviar | crispy shallots | egg yolk emulsion

SHRIMP SAUTEE 14

Bacon | pickled corn | honey hoisin

SEARED SCALLOPS 17

Scallop | bacon marmalade | lemon verbena | micro greens

PORK BELLY 16

white peach | Mustard Caviar | Bacon Marmalade | fried leeks

DUCK 16

Hot Honey | Honey-Nut Squash | Brined Cherries | GF

BEEF & EGGPLANT RICE BOWL 14

Sesame Seeds | Fish Sauce Caramel | Thai Chili | micro greens | seasoned rice

SEASONAL DIP 10

whipped fresh ricotta | basil oil | rosemary bread or Gluten Free Crackers | GF

SALADS:

818 SALAD | **FALL** | SIRLOIN SALAD 13

Arugula | roasted plums | candied pecans | crispy onions | bleu cheese

GRILLED CHOPPED CAESAR 12

Red Onion | Crispy Garbanzo | Tomatoes | Banana Peppers | Leek Ash | VG | GF

SAUTEED SPINACH SALAD 11

Dijon Vinaigrette | Potatoes | Fig Onion Puree | Bleu Cheese | VG

BURGER 17

truffled goat cheese spread | roasted tomatoes | bacon marmalade | sweet peppers | shaved lettuce

CHICKEN SANDWICH 15

Tempura | sir-ranch-cha | LTP | pretzel bun

DELI BOARD SANDWICH 14

Roast Beef & Roast Turkey | cheddar-horseradish -aioli | sub roll

SLIDERS 12

Turkey | Apple Onion Jam | Sliced Brie

LARGER PLATES:

SALMON 28

blistered tomatoes | olives | caper eggplant salsa | sauteed spinach

CRAB CAKES 30

sweet potato hash | basil caper aioli | GF

WHOLE FISH 35

Bronzini herb stuffed | prosciutto | sofrito marinara | asparagus

BLACKENED RIBEYE & POTATOES 37

Garlic confit potatoes | bleu cheese butter

DOUBLE CUT PORK CHOP 32

Steen's molasses glaze | Dijon Whole grain mashed potatoes | squash medley

TART 9

Brown Sugar | Sweet Pumpkin | Molasses Whipped Cream

COBBLER 10

Blueberry | cardamon | Lemon zest | oat topping | GF

CREATION 10

EVOO Cake | candied fennel | EVOO ice cream

GF- Gluten Free | VG- Vegetarian | VE- Vegan

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. please tell your server of any dietary restrictions or food allergies

VEGAN 10
Panna Cotta | Coconut milk | roasted
plums | VE

BREAD PUDDING 9
Cinnamon Raisin | White chocolate

CRÈME BRÛLÉE 9
milk chocolate | GF

COFFEE DESSERT 7
KECC Affogato

818 CHEESE PLATE 15
cow | sheep | goat | bleu
seasonal accoutrements | GF
~curated by our cheese monger~

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