



## STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH *Herb Butter* **7-**

-CRISPY ZUCCHINI *Basil, Yogurt* **7-**

-SMOKING GOOSE LOMO **14-**

*Cured Pork Loin, Pickled Cherry, Burnt Cherry  
Caramel, Butter, Curly Cress, Grilled Sourdough*

-SMOKED SALMON MOUSSE **12-**

*Horseradish, Lemon, Caper, Grilled Sourdough*

-WOOD FIRED EMPANADAS **12-**

*Beef, Olive, Potato, Provolone, Poblano Aioli*

-HUMMUS & FLATBREAD **11-**

*Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts*

-WOOD FIRED SPANISH OCTOPUS **22-**

*Charred Creamed Corn, Melted Tomato,  
Fingerling Potato, Parsley Vinaigrette*

-WOOD FIRED FLATBREAD-

**-your choice of-**

*Heirloom Tomato, Burrata,  
Roasted Garlic, Olive Oil, Basil* **14-**

**-or-**

*Bresaola, Grilled Peaches, Arugula-Walnut Pesto,  
Blue Cheese, Grana Padano* **17-**

---

## SOUP & SALADS

-CHARRED CUCUMBER GAZPACHO (GF) **9-**

*Apple, Mint, Radish, Greek Yogurt*

-SUMMER PANZANELLA **13-**

*Heirloom Tomato, Peach, Candied Bacon,  
Cornbread Crouton, Chive, Buttermilk Vinaigrette*

-SMASHED BEET SALAD (GF) **11-**

*Goat Cheese, Almonds, Parsley, Tomato Vinaigrette*

-HONEYDEW MELON (GF) **13-**

*Burrata, Cured Pork Loin, Arugula,  
Shaved Onion, Grapefruit Vinaigrette*

-J.W's CHOPPED VEGETABLE SALAD (GF) **11-**

*Pole Beans, Tomato, Poblano Pepper,  
Cucumber, Greens, Grana Padano,  
Smoked Carrot and Garlic Vinaigrette*

-LEMONY KALE SALAD (GF) **8-**

*Grana Padano, Lemon, Olive Oil, Pinenuts*



# AMELIA'S

## **-TOMAHAWK RIBEYE FOR TWO (GF) 125-**

*Duck Fat Potato Cake, Caramelized Okra, Bordelaise, Chimichurri  
(Allow 45 Minutes to Medium Rare)*

**-Star Lane Vineyards 'Astral' Cabernet Sauvignon 2012, Santa Maria Valley, CA (Bottle Only) 150-**

## **-CAMPFIRE SALMON 'ALMONDINE' (GF) 32-**

*Pole Beans, Snap Peas, Toasted Almond, Dill, Preserved Lemon Emulsification*

**-Ermitage du Pic Saint Loup Rosé 2020, Languedoc, FRANCE- Half 6- Full 11.75-**

## **-PAN ROASTED SWORDFISH CIAMBOTTA (GF) 41-**

*Summer Squashes, Chinese Eggplant, Crushed Tomato,  
Shallot Confit, Lemon-Parsley Pistou*

**-Purato Catarratto- Pinot Grigio 2020, IGP Terre Siciliane, ITALY- Half 4.50- Full 9-**

## **-CORN & CRAB AGNOLOTTI 34-**

*Lump Crab, Ricotta, Pickled Green Tomato, Beurre Fondue, Pea Shoots, Chili Oil*

**-Jean-Michel Gerin 'La Champine' Viognier 2016, Vin de FRANCE- Half 6.25- Full 12.50-**

## **-SPAGHETTI ALLA CHITARRA 21-**

*Smoked Tomato & Bell Pepper Sugo, Caper, Black Olive, Grana Padano*

**-Guido Porro 'Vigna l'Pari' 2019, Dolcetto d'Alba, ITALY- Half 6.25- Full 12.50-**

## **-DUO OF BLACK CHERRY BARBECUE QUAIL (GF) 31-**

*Polenta Cake, Griddled Okra, Pickled Green Tomato-Peach Relish*

**-Thevent & Fils 'Les Clos,' Pinot Noir 2019, Burgundy, FRANCE- Half 6.25- Full 12.25-**

## **-10 OZ NEW YORK STRIP LOIN (GF) 44-**

*Braised Collard Greens, Patagonia Potato, Heirloom Tomatoes, Bordelaise*

**-Vaglio 'Chacra' Malbec 2018, Mendoza, ARGENTINA- Half 5.50- Full 10.75-**



**A LA PARILLA Y CHAPA**  
A LA CARTE SELECTIONS  
FROM OUR WOOD FIRED GRILL & GRIDDLE

**CHURRASCO (7oz) (GF) 21**

*Chimichurri Marinated Skirt Steak, Okra*

**WHOLE GRILLED QUAIL (5 oz) (GF) 11**

*Garlic & Black Pepper Salmuera*

**BROKEN ARROW RANCH**

**VENISON BRATWURST (6 oz) (GF) 12**

*Charred Sweet Onion*

**SMOKED LAMB RIBS (5 oz) (GF) 17**

*Cucumber, Balsamic*

**ATLANTIC SALMON (7 oz) (GF) 18**

*Fines Herbs, Lemon Vinaigrette*

**SEA SCALLOPS (2 pc) (GF) 16**

*Pea Purée, Pea Tendril Salad*

**GRILLED VEGETABLE SKEWER (2 pc) (GF) 9**

*Green Tomato, Sweet Pepper, Eggplant,  
Smoked Tomato Sauce*

**-HOUSE MADE SAUCE-**

*Chimichurri*

*Roasted Garlic Aioli*

*Dale & Daughter Horseradish Mustard*

*Caramelized Shallot Bordelaise 1*

---

**SIDES**

CHARRED CREAMED CORN **9**

WARM ROASTED BEETS (GF) **8**

BRAISED COLLARD GREENS (GF) **7**

PATAGONIA POTATO (GF) **7**

PICKLED GREEN TOMATO

⊗ CHARRED PEACH SALAD (GF) **9**

SKILLET CORNBREAD

⊗ BLISTERED JALAPEÑO BUTTER **8**