

dinner



not to be missed...
CHIVE FLAT BREAD | 4
cultured chimichurri butter
SMOKED KUSSHI OYSTER | 3ea
pineapple relish, tobiko, ponzu

to start

ROASTED TOMATO SOUP	8
CHORIZO DEVEILED EGGS*	5
GREEN GARBANZO HUMMUS	7
WOOD OVEN ROASTED OLIVES	6
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	7
WHITE CHEDDAR GRIT CAKES bacon jam, pickled fresno	10
TUNA TARTARE big eye tuna, peach, citrus yogurt, macademia nut, taro chips	16
GRILLED OCTOPUS spanish spice, saffron yogurt, lemon preserve, overnight heirlooms*	16
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
BONE MARROW hot cross buns, rosemary oil, sherry demi	15
DIVER SCALLOPS celery root puree, dill, grapefruit*	17
COMPRESSED WATERMELON heirloom tomato, burrata, balsamic reduction, micro basil*	12
CHEESE & CHARCUTERIE BOARD chef's selection of cured meats, cheeses, pickled veggies, grilled ciabatta	18

from the garden

KALE CAESAR black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
BABY GREENS mixed greens, chef's garden vegetables, blood orange vinaigrette*	10
WEDGE cherry tomatoes, blue cheese, crispy pork belly, red onion, creamy bacon dressing*	12

main plates

MARY'S HALF CHICKEN farro, preserved lemon, golden raisins, tunisian spice, chicken jus	26
BIG EYE TUNA seared rare, fresh english pea puree, cucumber, mint, baby fennel	32
PRIME FLAT IRON chimichurri, adobo fries	28
DRY AGED PRIME NY black garlic jus, onion confit, baby parsnip, grilled spring onion*	39
TFY BURGER truffle dijonnaise, wild mushrooms, point Reyes tomas cheese, arugula, red onion-balsamic jam	18
VEGETARIAN LASAGNA baby squash, goat cheese, baby peppers, heirloom tomato, almonds	23
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18 month parmesan	25
BRAISED SHORT RIB strawberry bbq, sour cream potato, grilled asparagus, pickled strawberry*	28

made for many

WHOLE BRANZINO scallions, chili ponzu, celery root puree, charred broccoli	49
SLICED DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	62
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, buttermilk biscuits	42

flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER all natural pepperoni, suzie's peppers, basil, red sauce	14
FETA & BROCCOLINI chili flake, garlic, rucola, red sauce	13
CHORIZO & BURRATA fresnos, roasted cherry tomatoes, red onion	15
GRILLED PEACH AND PROSCIUTTO gruyere, white sauce, port reduction	16

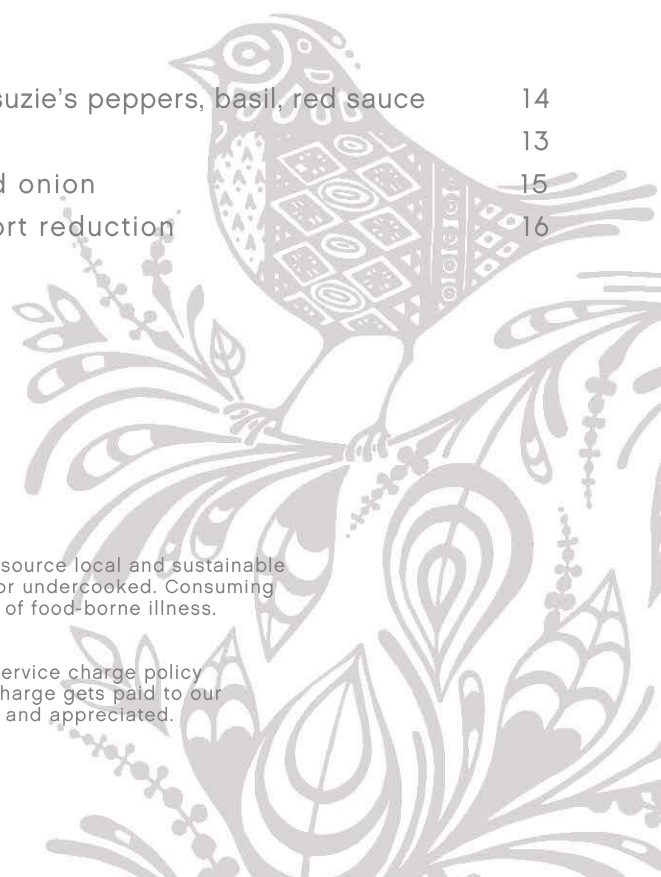
sides

MARKET VEGETABLES	8
VINELAND STREET CORN*	7
ADOBO FRENCH FRIES	5
PARMESAN FINGERLING POTATOES	7
GRILLED BROCCOLINI*	7

*Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

12% Taxable Service Charge will be added to all food and beverage. We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

* indicates gluten-free options



cocktails



mixes

CRANKY J 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

MAI TAI 12

selvarey light rum, black magic rum, citrus juices, orgeat syrup, ferrand dry curacao

STRAWBERRY FIELDS 11

stoli vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

OLD FASHIONED ENVY 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS 13

bulldog gin, lime juice, cilantro, cucumber, combier pamplemousse

BOURBON TRAIL 11

bulleit bourbon, lime and ginger beer, citrus bitters

LOBBY BOY 12

grey goose le melon, peach de vigne, peach puree, mint

BLACKBERRY SAGE SHRUB 12

stoli vodka, st. germaine, bitter truth violet liqueur, lime

HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

ALOE VERDE 12

blanco tequila, el silencio mescal, chateau aloe liqueur, basil, arugula

EARL OF GIN 12

nolet's, earl gray syrup, st. germaine, aperol, basil

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

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MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

drafts

LIGHTER BODIED BEERS

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

PIZZA PORT | PILSNER | 8

FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

KNEE DEEP BREWING STOUTELLA | STOUT | 8

NORTH COAST LE MERLE | BELGIAN ALE | 8

wines

SPARKLING

MUMM BRUT | Napa | 12

SCHARFENBERGER ROSE | North Coast | 16

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl.

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl.

EMMOLO, SAUVIGNON BLANC | Napa | 13 | 52 btl.

LIGHT HORSE, CHARDONNAY | CA | 10 | 40 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl.

WENTE, ROSÉ | CA | 13 | 48 btl.

RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl.

PATZ & HALL, PINOT NOIR | Central Coast | 18 | 72 btl.

SUMMERLAND, SYRAH | Paso Robles | 13 | 52 btl.

FRANCISCAN ESTATE, MERLOT | Napa | 11 | 44 btl.

WHIPLASH, MALBEC | CA | 13 | 52 btl.

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.

JAMIESON, CAB SAUV | Napa | 20 | 80 btl.

CONCRETE, ZINFANDEL | Lodi | 11 | 44 btl.

