

# dinner



not to be missed...  
**CHIVE FLAT BREAD** | 4  
cultured chimichurri butter  
**SMOKED KUSSHI OYSTER** | 3ea  
cucumber, lemon grass ponzu

## to start

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

## from the garden

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

## main plates

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

## made for many

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

## flatbreads

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

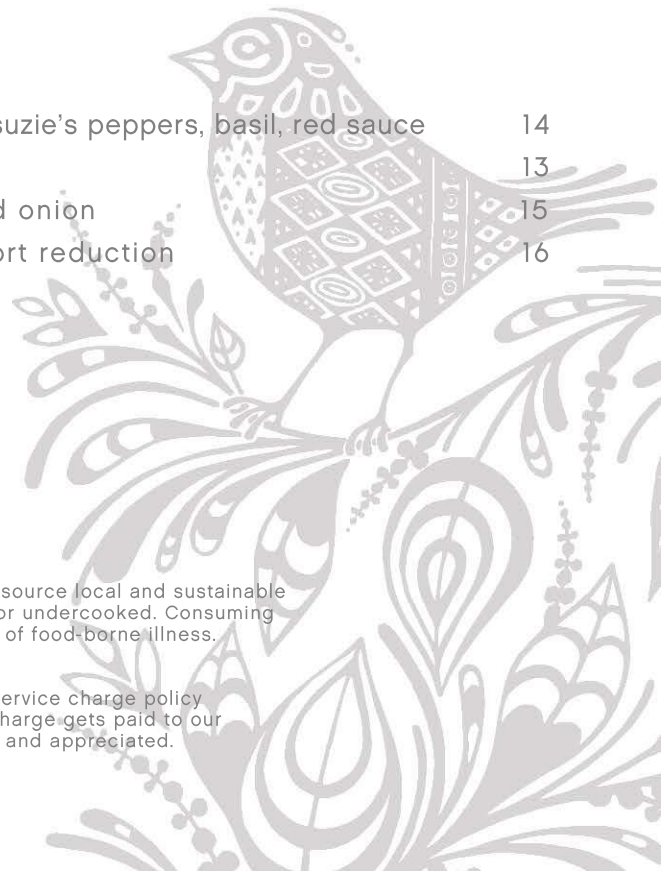
## sides

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

### 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

### HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

### BLACKBERRY SAGE SHRUB 12

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

### ALOE VERDE 12

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

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

21ST AEMENDMENT | WATERMELON WHEAT | 6

ACE PINEAPPLE | CIDER | 6

#### FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BALLAST POINT | MANGO EVEN KEEL | 6

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

## drafts

#### LIGHTER BODIED BEERS

BEAR REPUBLIC DOUBLE AUGHT | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

#### FULLER BODIED BEERS

KNEE DEEP BREWING CITRA | XPA | 8

PORT BREWING WIPEOUT | IPA | 8

NORTH COAST LE MERLE | BELGIAN ALE | 8

MISSION DARK SEAS | IMPERIAL STOUT | 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.

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 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.

CHAPPELLET, MOUNTAIN CUVÉE | Napa | 18 | 72 btl.

