

dinner

to start

CHIVE FLAT BREAD 4

cultured chimichurri butter

ROASTED HEIRLOOM TOMATO SOUP ^{gf} 8**DEVEILED EGGS WITH CANDIED BACON ^{gf} 7****WOOD OVEN ROASTED OLIVES 8****12-MINUTE CHEESE BISCUITS 8**

honey butter

CHARRED SHISHITO PEPPERS 9

bottarga, shoyu, lemon

GREEN GARBANZO HUMMUS 12

chive flat bread, fresh and roasted veggies

SHRIMP AND GRITS 19

bacon piperade, jalapeno grits

HAMACHI CEVICHE AND AHI CRUDO* 19

coconut, candied orange rind, fresnos, avocado, crispy plantains

GRILLED OCTOPUS ^{gf} 18

green mussels, feta cheese, heirloom tomatoes, mixed herbs

CARAMELIZED BRUSSELS 10

chili, crushed peanuts, lime, fish sauce, yuzu

DIVER SCALLOPS IN THE SHELL* ^{gf} 18

bacon cured scallops, bacon salt, avocado salsa, tomato concasse

SPRING PEA TOAST 16

7 grain bread, ricotta, mint, cashews, pea tendrils, meyer lemon marmalade

CHEESE & CHARCUTERIE BOARD 22

chef's selection of cured meats and cheeses

from the garden

KALE CAESAR* 13

baby kale, caper, cured egg yolk, croutons, garlic-parmesan dressing

COMPRESSED STRAWBERRY AND CUCUMBER ^{gf} 15

harry's berries strawberries, goat cheese fondant, pistachio, arugula

WEDGE ^{gf} 15

cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*

main plates

MARY'S HALF CHICKEN ^{gf} 27

chipotle bbq demi, parmesan corn wedges, sweet potato mash

SEARED RARE AHI* 36

flown in directly from honolulu, ginger rub, roasted baby carrots, carrot risotto, sesame carrot puree

PRIME FLAT IRON* 32

chimichurri, adobo fries

TFY BURGER* 19

truffle dijonaise, wild mushrooms, truffle cheese, arugula, balsamic onion jam

SUMMER HEIRLOOM TOMATO FARRO 24

spanish romesco, heirloom tomatoes, roasted tomato farro, wilted spinach

TAGLIATELLE BOLOGNESE 26

flowering basil, slow braised pork ragu, 18-month parmesan

SHORT RIB "POT PIE" 36

puff pastry, roasted market vegetables, rosemary and black garlic demi

NIMAN RANCH 14 OZ. PORK CHOP* 32

cornmeal crust, rhubarb demi, brussel sprout slaw, dried strawberry

CENTER CUT 8 OZ. FILET MIGNON* ^{gf} 48

grilled asparagus, roasted garlic, pearl onions, balsamic demi

made for many

PAN ROASTED BRANZINO* 62

roasted heirloom arriabiata, black mussels, crispy gnocchi

VALLEY FRIED CHICKEN 48

brined, smoked and fried, sweet and spicy chili sauce, mac n' cheese

DRY AGED 28 OZ. ANGUS RIBEYE* 84

chimichurri, shishito peppers, fingerlings, maitake mushroom

flatbreads

ZOE'S PEPPERONI AND SAUSAGE 18

all natural pepperoni, house-made sausage, suzie's peppers, italian cheese blend, basil, red sauce

WILD MUSHROOM 17

roasted mushrooms, white sauce, truffle cheese, leeks

PEACH & PROSCUITTO 18

white sauce, point Reyes blue cheese, arugula, fig syrup

BROCCOLINI AND ROASTED GARLIC 16

fontina, chili paste, balsamic honey

sides

MARKET VEGETABLES 9**ADOBO FRENCH FRIES 7****THYME CITRUS FINGERLINGS crème fraiche, chives 9****BACON AND JALAPENO MAC N' CHEESE 12**

An automatic gratuity of 18% will be added to parties of 8 or more.

^{gf} indicates gluten-free options

* 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.

Due to California's continuing drought, water will be available upon request only.

Staying Home is SO 2020!

It finally feels like the time to gather and make up for lost time! From a sunny staycation or brunch with a buddy, to a celebration on a larger scale, The Garland and The Front Yard are back and ready to make 2021 a year to remember! With catering from The Front Yard, we're waiting to make your dream event a reality!

mixes

CRANKY J | 15

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

STRAWBERRY FIELDS | 13

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

MAPLE IN THE RYE | 15

fig infused high west double rye, maple, nocello

LA PIÑELA | 15

tequila chamucos añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber,
st. germaine liqueur

SAY ALOE TO MY LITTLE FRIEND | 12

plantation 3 stars rum, aloe simple, citrus, prickly pear

BLACKBERRY SAGE SHRUB | 13

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

mocktails

BEEEEEE YOURSELF | 8

lavender, lemon, honey, sparkling water

THE REFRESHER | 8

cucumber, lemon-lime, ginger, sparkling water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

MOTHER EARTH | CREAM ALE | 7

ACE | SEASONAL CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

BELCHING BEAVER | MANGO IPA | 6

SIERRA NEVADA | PALE ALE | 6

KARL STRAUSS RED TROLLEY | IRISH RED ALE | 6

BALLAST POINT SCULPIN | IPA | 7

STONE TANGERINE EXPRESS | IPA | 7

HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

DRAFTS

ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

ENEGREN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS

THE BRUERY MISCHIEF | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | BROWN ALE | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl

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

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl

BELLE GLOS "LAS ALTURAS", PINOT NOIR

Santa Lucia Highlands | 19 | 76 btl

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

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

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

MT. VEEDER, CAB SAUV | Napa | 21 | 84 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

looking for something special?

ask your server for the complete wine list to
check out our selection of california wines by
the bottle!