



STARTERS

Frisée, Baby Kale + Mizuno Salad | 15

cantaloupe, red onion
ricotta salata, pecan dukka
cantaloupe vinaigrette

Corn Fritters | 14

smoked trout roe
green onion
buttermilk remoulade

Ahi Tuna Poke | 23

avocado puree, pickled fresno peppers
wakame, edamame, wonton chip
gluten free soy

**Heirloom Tomatoes +
Compressed Watermelon | 15**

buratta, baby mizuno
charred lemon vinaigrette

Roasted Bone Marrow | 19

bacon onion marmalade
gremolata, grilled sourdough

Galician Octopus | 21

cannellini beans, smoked tomato puree
garlic chips, oregano oil, lemon nage

Kurobuta Pork Belly | 21

ginger edamame puree
pickled pearl onion, blackberry
tamari glaze

Utah Meat & Cheese Board | 32

niman ranch prosciutto, creminelli barolo
duck rillettes
beehive pour me a slice, brie
beehive queen bee porcini
stone fruit mostardo
grilled baguette, honeycomb

Vermouth Little Neck Clams | 18

garlic, tomato, saffron
spanish chorizo, grilled focaccia

Caesar Salad | 18

asiago crouton, puttanesca relish
grilled chicken | 24 grilled shrimp | 28

MAINS

Maine Sea Scallops | 39

miso corn pudding, cherry bomb radish, buttermilk sauce, gaufrette

Double R Ranch Striploin | 40

garlic + parsley pommes frites, asparagus, bone marrow emulsion, spruce, bordelaise

Pacific Halibut | 43

english pea puree, braised leek, lemon essence, sauce verte

Stein's Burger | 26

8-ounce angus beef, aged white cheddar, crispy fried onions, shepherd roll

Za'atar Grilled Eggplant | 27

fermented cherry tomato, vadouvan, baba ghanouj, chermoula

Pacific Tuna | 45

edamame + snow pea salad, togarashi, caramelized napa cabbage, charred green onion
miso vinaigrette

Sumer Farrotto | 28

Asparagus, patty pan squash, peas, carmellini beans, asiago crisp

Niman Ranch Pork Chop | 38

marble potatoes, broccolini, cipollini onion, huckleberry glaze, dijon tarragon sauce

Roasted Stuffed Quail | 35

andouille + big john's cheddar stuffing, baby turnip, neuskies bacon succotash

Utah Lamb Loin | 42

rosti, peas + carrots, soubise, carrot demi glace

Executive Chef Jim Hopkins Chef de Cuisine Robert Gilbertson

Requests for split plates will incur a \$5.00 charge

*The state of Utah would like you to know that eating raw or partially cooked food can increase the risk of getting a food-borne illness