

Starters

- Chips & Dip** GF **\$8 Cal 690**
Truffle Herb Potato Chips, Smoked Onion Dip
- Charcuterie Board*** **\$15 Cal 920**
Assorted Cured Meats and Cheeses, Traditional Accompaniments
- Roasted Mushroom Flatbread**..... **\$13 Cal 720**
Boursin Cheese, Candied Pancetta, Arugula
- Hummus Tehina**..... **\$12 Cal 490**
Za'atar, Heirloom Tomato, Warm Flatbread
- Fresh Burrata Cheese**..... **\$13 Cal 740**
Bacon Jam, Tomato, Balsamic, Extra Virgin Olive Oil, House Focaccia



Soups and Salads

Add Chicken...\$5 Cal 310 | Add Salmon...\$7 Cal 370

- Soup of the Day**..... **\$6 Cal varies**
Chef's Daily Creation
- Metate House Salad**..... **\$6 Cal 70 - 432**
Crisp Greens, Black Beans, Heirloom Tomatoes, Roasted Corn
- Strawberry & Pistachio** GF **\$11 Cal 450**
Baby Spinach, Frisee, Goat Cheese, Shaved Red Onions, Fennel, Balsamic Reduction, Sherry Vinaigrette
- Vegetable Chop**..... **\$9 Cal 680**
Greens, Avocado, Carrot, Edamame, Radish, Baby Tomato, Cucumber, Sesame Seed, Creamy Ponzu Dressing
- Metate Cobb** GF **\$13 Cal 760**
Smoked Chicken, Romaine, Arugula, Red Cabbage, Avocado, Tomato, Cucumber, Crunchy Corn, Pickled Onion, Smoked Almonds, Blue Cheese Vinaigrette

GF Items are gluten free

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

A gratuity of 18% will be added to tables of 6 or more.

Additional nutrition information available upon request. 2000 Calories a day is used for general nutrition advice, but calorie needs vary.

Entrées

- Braised Short Rib* **GF** \$28 Cal 1100
Natural Jus, Smashed Gold Potatoes, Herb Boursin Cheese, Wilted Chard
- Seared Salmon* **GF** \$29 Cal 1030
Creamy Green Chile Rice, Heirloom Tomato Salad, Charred Corn Coulis, Cilantro Oil
- Pan Seared Trout* **GF** \$24 Cal 790
Sautéed Green Beans, Smashed Gold Potatoes, Bacon Jam, Brown Butter, Charred Lemon
- Cider Brined Pork Chop* **GF** \$29 Cal 930
Apple-Fennel Slaw, Smashed Gold Potatoes, Candied Pancetta, Grain Mustard Vinaigrette
- Smoked Chicken & Waffle* \$23 Cal 1090
Smoked Chicken, Blue Corn Waffle, Wilted Chard, Whiskey Peach Maple Compote
- Korean BBQ New York Strip* \$30 Cal 1170
Gochujang BBQ, Quinoa 'Fried Rice', Sesame Garlic Beans, Creamy Ponzu
- Cheese Tortellini with Short Rib* \$25 Cal 1310
Roasted Mushrooms, Truffle Cream, Swiss Chard, Herb Parmesan Breadcrumbs
- Ancient Grain 'Risotto' \$21 Cal 990
Asparagus, Roasted Mushrooms, Wilted Chard, Oven Dried Tomatoes, Herb Parmesan Breadcrumbs



Desserts

- Cinnamon Sugar Donut Holes \$8 Cal 850
Vanilla Custard, Berry Jam
- Apple Galette \$9 Cal 1260
Flaky Pastry, Vanilla Bean Ice Cream, Sea Salted Caramel
- Chocolate Truffle Torte \$8 Cal 750
Coconut Marshmallow Fluff, Fresh Berries
- Tres Leches Cake \$8 Cal 750

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