

LUNCH MENU

TO START

DEVILED RANCH EGG | 3

Guajillo Chile - Smoked Bacon or
Classic - Crispy Shallot, Paprika

PACIFIC GOLD OYSTERS | 11

Pink Peppercorn Ice, Chives (three oysters)

WAGYU BEEF CHILE | 10

Texas Style, Cheddar, Chives

WINTER SQUASH SOUP | 6

Crème fraiche, Garden Herbs

SALAD FROM THE FARM | 11

SIDES

CLASSIC FRIES 6

CHARRED POBLANO MAC & CHEESE 9

COLE SLAW 5

CORN BREAD 5

MARKET VEGETABLES 10

SANDWICHES, ETC

GRILLED CHEESE & WINTER SQUASH SOUP | 14

Three Cheeses, Sourdough

OAK-SMOKED TURKEY SANDWICH | 16

Avocado, Heirloom Tomato, Honey Mustard, Classic Fries

GRILLED WAGYU BURGER | 17

Cheddar, Smoked Tomato Ketchup, Butter Pickles,
Mayonnaise, Fries

SMOKED BRISKET TACOS | 16

Shredded Cabbage, Charred Corn & Pepper Relish,
Queso Fresco, House Flour Tortillas

CRISPY CATFISH PO'BOY | 16

Shredded Lettuce, Remoulade, Tomato,
House made Hot Sauce

LAMB FLAUTAS | 14

Padron Crema, Pickled Carrot

BBQ PULLED PORK SANDWICH | 16

Brioche Bun, Coleslaw, Slow Smoked Pork

SALADS & SOUPS

CHICKEN TORTILLA SOUP | 13

Crispy Tortilla Chips, Avocado, Lime, Cilantro

SMOKED TURMERIC CHICKEN SALAD | 14

Orange Supremes, Shaved Carrot, Toasted Hazelnuts, Citrus Sage Vinaigrette

FESS PARKER RANCH STEAK SALAD | 22

Parmesan Dressing, Roasted Peppers, Sweet Corn

LOS OLIVOS SHORT RIB BEEF STEW | 22

Winter Roots, Onion, Red Wine

DESSERTS

APPLE GALETTE | 10

Apples, Pie Crust, Caramel, Crème Fraiche Ice Cream

PUMPKIN PANNA COTTA | 11

Caramel Gastrique, Chai Meringue, Pistachio

FLOURLESS CHOCOLATE CAKE | 9

Chocolate Cardamom Sorbet, Cranberry

WHITE CHOCOLATE SEMIFREDDO | 9

Carrot Cake, Pineapple Jam, Toffee Walnuts

ARTISAN CHEESES | 19

Red Wine Crackers, Dried Fruit, Nuts



THE BEAR AND STAR