



Dinner Menu

Served family style
Starting at \$40 per person

First Course (choose 2 of the following)

house cut fries with trio of dips
house made **chicken liver pâté**, onion marmalade, mustard & grilled bread
pizza margherita, fresh mozzarella & basil
market mushroom pizza, cave-aged gruyere, thyme & roasted onions

Second Course (choose 1 of the following)

starbelly salad, mixed greens, local goat cheese, market fruit, salt & pepper vinaigrette
little gem lettuce **caesar**, buttery croutons & avocado
seasonal market salad- please inquire about current offerings

Third Course (choose 2 of the following)

fresh **spaghetti**, house made bacon, jalapeños, basil & shaved parmesan
(pasta can be made vegetarian upon request)
seasonal seafood- please inquire about current offering
grilled bavette **steak***, cauliflower-fennel puree, brussels sprouts, maitake mushroom & chimichurri
***Steak is an \$5 Additional per guest**

Desserts (choose 2 of the following)

warm **toffee cake** with mascarpone & medjool dates
salted caramel **pot de crème**, cornmeal rosemary cookies
rice pudding, lillet soaked cherries

Menus change due to seasonality, please inquire about season specific options.

**Please let us know if there are any dietary restrictions or allergies
as we are happy to accommodate**



Lunch Menu

served family style

\$35 per person

Appetizers (choose 2 of the following)

starbelly salad, leaf lettuces, goat cheese, cherry tomatoes, salt & pepper vinaigrette

house cut **fries** with three dips

assortment of breakfast pastries: seasonal fruit scones & date muffins with pumpkin seed oat streusel

greek **yoghurt**, seasonal **fruit** & honey

Entrees (choose 3 of the following)

pizza **margherita**, fresh mozzarella & basil

chilaquiles, house made chorizo, corn chips, scrambled eggs, chile sauce, sour cream

Prather Ranch **burger** sliders with pickle & grilled challah bun

buttermilk fried **chicken & French toast**, maple syrup

mixed Mediterranean plate, quinoa salad, crispy pea fritters, white bean puree & chile, cucumbers, market vegetable & herbed flat bread

challah **french toast**, seasonal fruit conserve, vanilla bean formage & pistaccio

scrambled **eggs & bacon**

Desserts (choose 1 of the following)

salted caramel **pot de crème**, cornmeal rosemary cookies

warm **toffee cake**, mascarpone & medjool date

arborio **rice pudding**, maple syrup & smoked almonds

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Brunch Menu

served family style

\$40 per person

Appetizers (choose 2 of the following)

greek **yoghurt**, seasonal **fruit** & honey

starbelly **salad** with leaf lettuce, goat cheese, cherry tomatoes, salt & pepper

fries with trio of dips

Entrees (choose 3 of the following)

challah **french toast**, seasonal fruit conserve, vanilla bean formage & pistaccio

pizza **margherita** with fresh mozzarella & basil

scrambled **farmhouse eggs** with sides of **bacon**

cornmeal crusted **fish tacos**, house pickled jalapeno & spicy slaw

sunnyside **Joe's**, Prather Ranch ground beef, cheddar, onions & spinach

Desserts (choose 1 of the following)

salted caramel **pot de crème**, cornmeal rosemary cookies

warm **toffee cake**, mascarpone & medjool date

arborio **rice pudding**, maple syrup & smoked almonds

Menus change due to seasonality, please inquire about season specific options.

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