

dinner



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!

to start

- CHIVE FLAT BREAD 4**
cultured chimichurri butter
- ROASTED HEIRLOOM TOMATO SOUP ^{gf} 8**
- DEVILED 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} 19**
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**
farmers market 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 dijonnaise, 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 11**
- 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.



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

VINELAND MOJITO | 12

plantation 3 stars rum, green grapes, fresh basil, lime juice,

domaine santé bored-o blanc grape nectar

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?

just ask your server for our curated list
of california wines!

