



Starters & Such

Blue Cheese House Cut Potato Chips	8
* Silky Corn Bisque , Jonah Crab, Basil Oil	10
* Market Soup , Daily Preparation, Chef's Whim, Olio Nuovo	AQ
* Dungeness Crab Stuffed Piquillo Peppers , Garlic Saffron Butter	15
* Crispy Fried Calamari , Chipotle Tartar Sauce, Limes, Crisp Cilantro	12
* Duo of Dayboat Scallop Sashimi & Tombo Tuna Tartare	17
Tuna with Aji Chili & Sweet Orange Essence	
Scallop with Green Apple, Jalapeno & Black Sesame	
* All Local Cheese Board , Warm Olives, Creminelli Salami, Grilled Bread	15
* Cast Iron Roasted PEI Mussels , Shaved Garlic, Ginger, Cilantro, Grilled Ciabatta, Ancho Chile Crema	16

Salads

Shaved Fennel & Arugula Salad , Smoked Utah Trout Rilletto, Sourdough Crostini, Tangerine, Roasted Hazelnuts	11
Roasted Local Pear Salad , 25 Year Old Balsamico, Local Feta, Baby Spinach, Pickled Cipollini, Toasted Pistachio Dust	10
* Wedges of Boston Butter Lettuce , Marinated Veggies, Maytag Blue, Chervil, Smoky Bacon Nuggets	13
Ruby & Golden Beet Salad , Local Goat Cheese, Walnuts, Arugula, Blood Orange Walnut Vinaigrette	12
Organic Mixed Baby Lettuces , Local Honey, Apple Cider Vinaigrette	8
+Add Goat? Or Blue?	2

Entrées

* Grilled Hawaiian Swordfish , Beluga Black Lentils, Roasted Fennel, Sauce Verte, Beurre Rouge	32
* Maple Brined Pork Porterhouse Chop , Rosemary Polenta, Cider Glaze, Mushroom Jus, Apple Fennel Slaw	28
* Duet of Colorado Bison , Red Wine Braised Short Rib and Seared Tri Tip Steak, Parmesan Parsnip Ravioli, Broccoli Rabe, Garlic Chimichurri	43
Potato Gnocchi , Seared Varietal Mushrooms, Caramelized Green Apple, Roasted Cipollini Onions, Truffle Vinaigrette, Local Aged Cheddar	20
* Seared Maine Dayboat Scallops , Winter Squash Risotto, Garlic Seared Chard, Mushroom Vinaigrette	AQ
* Local Organic Chicken , Ham Hock Mac 'n Cheese, Caramelized Onion Jus, Buttered Baby Green Beans	25
* Cast Iron Seared Hawaiian Tuna , Cauliflower Puree, Lavender Salt, Roasted Beets, Mâche, Tangerine Brown Butter	29
* Maple Leaf Farms Duck , Grilled Breast, Leg Confit, Liver Butter, Watercress, Sweet Potato Oven Wedges, Pomegranate Syrup	34
* Pan Roasted Filet of Beef , Mushroom ~ Fingerling ~ Bacon Hash, Leek Puree, Madeira Gastrique, Truffled Aioli	41
* Chef's Signature Steak Frites , Herbed Fries, Peppercorn Jus, Béarnaise	
12 oz. Angus Flat Iron	28
12 oz. Dry Aged New York	34

Side Dishes

Herbed Frites \$6 Ham Hock Mac 'n Cheese \$8 Broccoli Rabe \$6 Buttered Baby Green Beans \$5 Rosemary Polenta \$5

Bambara Supports Farms, Fisheries, Wineries & Ranches That Are Guided By Principles of Sustainability

Please Inform Your Server of Any Allergies

Executive Chef - Nathan Powers

Sous Chef - Lauro Romero

Sous Chef - Justin Jacobsen

** Small Print: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork or shellfish reduces the risk of food-borne illness. Consult your physician or public health official for health information. A gratuity may be added for parties of 6 or more. Please, no personal checks.*