



SMALL PLATES

“Crush” Oysters - 2_ each
sautéed chard/apple-wood bacon/house aioli

Grilled Spring Asparagus - 9
serrano ham/fresh ricotta/sauce gribiche

Dungeness Crab Cakes - 11
creamed sweet corn/black pepper oil

Spring Vegetable Fritto Misto - 10
seasonal vegetables/house aioli

Creek Stone Farms Braised Short Ribs - 11
horseradish potato puree/fava bean gremolata/
natural jus

White Tuna Crudo - 13
green olive tapenade/micro greens/meyer lemon
infused oil, orange supreme

Chickpea Fritters - 9
golden raisins/avocado dipping sauce/garlic oil

House Made Italian Sausage – 10
fire roasted broccoli rabe/sundried tomato peanut
pesto

Soup of the Day - 8

SALADS

Crush Salad - 9
treviso radicchio/belgian endive/medjool
dates/candied walnuts/St. Agur blue cheese

Toybox Tomato Salad – 9.5
fresh mozzarella/olive tapenade/salsa verde/bread
crumbs

Chilled Organic Beet Salad - 8.5
spring watermelon/radish/feta cheese/champagne
vinaigrette

Little Gem “Caesar” Salad - 8
baby romaine/toybox tomatoes/parmesan
reggiano/green goddess vinaigrette

SIDE DISHES

\$6 EACH

Caramelized Rainbow Carrots
pancetta lardons/brown sugar

Roasted Cauliflower
sliced almonds/Spanish capers/chili flakes/
lemon zest/parsley

Braised Green Chard
garlic/lemon/extra virgin olive oil

Truffle Fries
truffle oil/parmesan cheese/parsley

LARGE PLATES

Pan Roasted Wild Halibut- 26
baby potatoes/manilla clams/garbanzo
beans/chorizo broth

Pan Roasted Spring Chicken - 19
toasted faro/cauliflower/applewood smoked bacon/
romesco

Grilled “Loch Duarte” Salmon - 23
creamed spinach/glazed pearl onions/hush
puppies/black truffles

Pan Roasted Peking Duck Breast - 24
confit leg/yukon potato hash/spring cherries

Hand Cut Pappardelle Pasta - 18
green leeks/mint/English peas/oven dried
tomatoes/creamy marinara/feta

Pan Roasted Diver Scallops - 24
celery root puree/black truffles/lobster broth

Certified Black Angus Ribeye - 29
warm fingerling potato salad/applewood smoked
bacon/living watercress/red wine peppercorn sauce

Brined Berkshire Pork Loin - 23
creamy polenta/king trumpet mushrooms/tuscan
kale/ andouille sausage/pork reduction

Certified Black Angus Filet Mignon - 31
truffle potato puree/caramelized rainbow
carrots/pancetta lardons/bordelaise sauce

Crush “Kobe” Burger -12
white cheddar/watercress/tomato marmalade/
brioche/ steak fries

Cheese plate - 17

House made marmalade/grapes/candied walnuts/
grilled toast point:

Bermuda Triangle- Northern California goats' milk, nutty
taste with lingering sweetness

Grafton's Classic Reserve Cheddar- Cow milk cheese,
Vermont's oldest cheddar

Petit Basque- Sheep milk cheese with a medium soft,
creamy texture & rich flavor

St. Agur Bleu- Cow milk blue cheese, classic French,
delicate and creamy with a sweet finish