

ardor

MILK BREAD ... 16 (V)
BEEFSTEAK TOMATO, ROSEMARY OIL, SEA SALT

A P P E T I Z E R S

BASS SASHIMI ... 15 *
POMEGRANTE SOAKED CHERRIES, PICKLED THAI CHILI

YELLOWFIN TUNA TARTARE ... 24 *
QUAIL EGG, OLIVES, ANCHOVY-MUSTARD, LITTLE GEM LETTUCE

CLEAVER OCTOPUS ... 22
TORN HERBS, PRESERVED LEMON, HEARTS OF PALM

RAW CAULIFLOWER CACIO E PEPE ... 16 (V)
QUINOA, GOOSEBERRIES, HARICOTS VERTS

ARUGULA FARRO RISOTTO ... 22 (V)
PARMESAN, CALABRIAN CHILI

B R E A D S & S A L A D S

AVOCADO TOAST ... 24
RUNNY EGG, PEPITAS, CHIA SEED, FLAX SEED, JALAPEÑO, TORN HERBS

GREEN GODDESS ... 22 (V)
MIXED GREENS, AVOCADO, WALNUTS, HERB DRESSING

WEHO COBB ... 24
CRISPY BACON, SOFT BOILED EGG, MUSHROOMS
PUFFED GRAINS, CHIPOTLE VINAIGRETTE

CAESAR ... 22
TUSCAN KALE, DELICATA SQUASH, CRISPY PARMIGIANO

ADD: PETALUMA CHICKEN BREAST 16, MARINATED BAJA SHRIMP 22
PRIME SKIRT STEAK 28, SEARED AHI 30

S I D E S

E N T R É E

TANDOOR CARROTS ... 26 (V)
EGGPLANT, HUMMUS, PINE NUTS, PAPRIKA VINAIGRETTE

POMODORO ... 32 (V)
TAGLIATELLE, TOMATO SAUCE, PARMIGIANO, BASIL

SHRIMP SCAMPI ... 32
CREAMY POLENTA, CHAYOTE SQUASH, TOKYO TURNIPS

ROASTED CHICKEN BREAST ... 24
HIERLOOM CARROT & BEETS, CARROT CITRUS GLAZE, CRISPY SAGE

ARDOR BURGER ... 34 *
POTATO BUN, AGED CHEDDAR, HOUSE SPREAD, HAND CUT FRIES

AVOCADO ... 8

HOUSE CUT FRIES ... 14
TRUFFLE AIOLI

CREAMED SPINACH ... 12
CRISPY SHALLOT, AGED CHEDDAR

MIXED GREEN SALAD ... 8
CHIPOTLE VINAIGRETTE

ONION RINGS ... 12 (V)
BUTTERMILK SOAKED, UMAMI POWDER

F R O M T H E P L A N C H A

CAULIFLOWER STEAK ... 24 (V)
MARCONA ALMONDS, GREEN OLIVES, GRANNY SMITH APPLE
PICKED HERBS

PAN SEARED BRANZINO ... 36
CAPER VINAIGRETTE, SHAVED FENNEL, WATERCRESS

PRIME SKIRT STEAK ... 40 *
CABERNET SALT, GARLIC CONFIT

S W E E T S

PANNA COTTA ... 14
LEMON VERBENA, YUZU, BLACK SESAME
STRAWBERRY GEL

OLIVE OIL YOGURT CAKE ... 14
HIBISCUS SEASONED WATERMELON
HONEY

CHOCOLATE TART ... 16
PECAN CRUST, SALTED CARAMEL
COCOA NIB ICE CREAM