



“Since we must eat to live, we might as well do it with both grace and gusto.”

- M.F.K. Fisher

## SOMETHING A LITTLE DIFFERENT

- Ajo Blanco Soup** **V**  
garlic, almond, spicy radish, grapes, chervil.....7
- Organic Chicken Liver Pâté**  
parsley, crispy shallots, IPA vinegar, grilled bread.....15
- Grilled Wild Shrimp** **G**  
peanut molé, cilantro.....16
- Smoked Local White Sea Bass**  
salmon caviar, dill, rye bread, crème fraiche.....16

## FROM THE GARDENS



- Fennel Salad** **G V**  
roasted fennel, Ojai pixie tangerines, little gem lettuce, peppercorn pecorino, dill vinaigrette.....12
- Spring Pea Salad** **V**  
English peas, snap peas, wild arugula, smoked ricotta, brown butter bread crumbs.....12
- Local Mushroom Salad** **V G V**  
lacto fermented chanterelles, locally-cultivated mushroom pickles, mushroom “dirt”, fresh peas shoots,.....14
- Brussels Sprouts** **V G V**  
garlic-tamari sauce, toasted sesame seeds.....11
- Oak-Grilled Heirloom Carrots** **V G**  
pistachios, turmeric yogurt, fresh dill.....13
- Oak-Grilled Baby Artichoke** **V G**  
dukah, lemon & garlic confit aioli.....12
- House Pickle Plate** **V G V**  
assortment of seasonally fermented and pickled spring vegetables.....9
- Oak-Grilled Asparagus** **V G**  
cured egg yolk, red radish, house kimchi, Korean chili aioli.....13

## A TASTE OF CALI



California Made Cheese and Domestic Charcuterie board served with house pickles, fruit preserves, mustard, and grilled pain de mie bread

### Cheese:

Point Reyes Blue – Cow – Point Reyes  
Seascape Cheddar – Cow/Goat – Aptos  
Pepato Pecorino – Sheep – Sonoma  
Petit Camembert – Cow – Marin  
Lamb Chopper – Sheep – Humbolt

### Charcuterie:

Lonzino – Berkshire Pork – Angels  
Guanciale – Red Wattle Pork – In House  
Chorizo Pamplona – Hampshire Pork – Dona Juana  
Liver Pate – Organic Rocky Chicken – In House  
Salame Nostrano – Heritage Pork – Framani

3-\$19 | 5-\$26 | 7-\$33

## RAW BAR



- Aguachiles** **G**  
local halibut, tangerines, spicy radish, cucumber, pickled pequin chilies, grapes, lime, olive oil.....14
- Morro Bay Oysters** **G**  
on the half shell with Meyer lemon & cocktail sauce.....M.P.

## LARGE FORMAT



- The Impossible Burger** **V**  
vegan patty, house pickles, farm lettuce, potato roll, house fries.....14
- Creekstone Ranch Burger**  
8oz Wagyu oak-grilled patty, sharp cheddar, bacon aioli, pickles, lettuce, potato roll, house fries.....18
- House-Made Pappardelle**  
spring peas, chanterelles, Aleppo pepper butter.....22
- Legit Fried Chicken**  
yukon gold mash, house pickle, dill.....26
- Day Boat Scallops** **G**  
spring pea, mint, smoked ricotta, brown butter, pea tendrils.....28
- Local Halibut** **G**  
konbu broth, marcona almond, fava bean, Meyer lemon, fresh herbs.....32
- 8oz American Lamb Porterhouse** **G**  
cannellini bean, green garlic & leek.....36
- 12 oz USDA Prime NY Steak** **G**  
grilled over local oak, fire roasted romesco, bravas fingerling potatoes.....34
- 8oz Prime Filet Mignon** **G**  
grilled over local oak, charred torpedo onion, Bloomsdale spinach, locally-cultivated mushrooms.....38

## GRAMPA'S HOUSE FOCACCIA

organic California butter, Jacobsen sea salt.....4.5

**We proudly support our local farmers, sustainable fishing and farming.**

Chef De Cuisine: “Pink” DeLongpré

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

18% Gratuity will be added to parties of 6 or more.

**V** - Vegetarian **G** - Gluten Free **V** - Vegan

# OUR FARMERS

We proudly support our local farmers, sustainable fishing and farming.

## **Finley Farms**

Owned and operated by Chris and Johanna Finley, these young, first generation organic farmers farm about 40 acres in the Santa Ynez Valley. Split between the beautiful Gainey Ranch and their home farm down the street from the Santa Ynez High School, the Finleys grow a wide variety of crops, including some of the best heirloom tomatoes and melons in the County. Both UCSB grads, the Finleys got involved in agriculture first by working for other growers at the local farmers markets, and then on their own by leasing one acre of clay soil by El Capitan State Beach to grow ingredients for their own salsa company.

## **Tutti Frutti Farms**

Started in 1988 by Chris Cadwell, Tutti Frutti Farms grows an assortment of vegetables, with a focus on heirloom tomatoes on several hundred acres. Considered to be one of the pioneers of popularizing the heirloom tomato throughout the 90s, Tutti Frutti continues to grow delicious tomatoes on Santa Rosa Road in Lompoc, and on several other locations throughout the Santa Ynez Valley.

## **Rancho la Familia**

Rancho la Familia sits on about 40 acres of sandy soils off of Telephone Road in Santa Maria. Owned and operated by Virginia and Luis Cortez, as well as their two adult children, Luis Jr. and Rancho la Familia sits on about 40 acres of sandy soils off of Telephone Road in Santa Maria. Owned and operated by Virginia and Luis Cortez, as well as their two adult children, Luis Jr. and Omar, the Cortez family focuses on growing cool weather crops year round - broccoli, cauliflower, peas, celery, cabbage, strawberries, blackberries, blueberries, raspberries, as well as other seasonal favorites. At the heart of their success is their work ethic, shared by the entire family. Seven days a week, Virginia and Luis can be found working in their fields, managing their crew, or selling at markets with their 30 or so employees. Virginia and Luis both immigrated from Mexico, only starting to work on farms once they arrived in the U.S.

## **Frecker Farms**

Located on 15 certified organic acres in the Carpinteria Valley, Alex Frecker is committed to being a steward of his land by maintaining rich soil structure and a diversity of crops. Alex is one of the youngest farmers that we buy from- we proudly support our next generation of organic growers. He maintains an onsite compost program and uses beneficial insects to mitigate pests. He is well known for his sweet organic strawberries and tomatoes and also has lettuces, melons, winter squash and herbs

## **The Garden of... , Los Olivos, CA - Shu & Debby Takikawa**

Shu first came to California from his native Japan in the 1980's, and began working for Nature Farm, a large organic farm based in Camarillo. Debby had been living and working on her family's 24-acre farm in Los Olivos, which is home to some of the first wine grapes planted in the Santa Ynez Valley. After Shu and Debby were married, they settled at Debby's family farm and began The Garden Of ... in the early 1980's on 4 acres of assorted vegetables, greens, and flowers.

The Takikawas live and grow by the highest standards of cultivation, and they are passionate about the value of transitioning conventional fields back to organic cultivation, as well as preserving the landscape from urban sprawl. "We live in one of the best growing climates in the country," says Shu, "and we must protect these fields from turning into pavement!"

Shu's commitment to organic agriculture and willingness to share his knowledge has made him a respected mentor for many young farmers in the area. Thanks to past experiences managing young apprentices at Nature Farm, Shu has a knack for teaching young farmers the ropes. "I love seeing all the new, young farmers at the markets," says Shu, "it's especially exciting to see more vegetable farmers coming from where we are in the Santa Ynez Valley."

## **Kandarian Organics**

Meet Larry Kandarian, the man with a mission. A farmer for over 25 years, he never stops moving and doing. From mechanical engineering to the flower seed business to sustainable, organic, Earth-friendly farming, he has an astonishing wealth of knowledge and is a passionate steward of the land.

## **Sunrise Organic Farms**

Nestled in the heart of the Santa Rita Hills, Sunrise Organic Farms produces some of the highest quality organic produce in California. In 2015, the head farmers, Jesus, Andrew, and Chuy decided to take their combined 52 years of organic growing experience and launch Sunrise Organic Farm. Starting with a small 12-acre parcel in Carpinteria, Sunrise has expanded to 7 different locations, consisting of more than 80 acres across beautiful Santa Barbara County. Throughout the year they grow over 215 varieties of seasonal crop row vegetables, ranging from carrots, kales, and herbs to peppers, tomatoes and strawberries. Sunrise's constant addition of new varieties keeps their team and customers excited, we think you will feel the same!