

[fä·rm/• to• fôrk/]: Constituting, consisting of, or relating to fresh locally grown or produced food.

---

## STARTERS

---

<b>SOTOLA SOUP</b> changes daily	9
<b>MUSSELS &amp; CLAMS</b> Sautéed saveur clams & mussels, fresh herbs, toasted francese & white wine garlic butter broth	16
<b>KELLY'S ROSEMARY GRILLED FOCACCIA</b> Belle Farms olive oil, fluer de sel, house-marinated olives	8
<b>WEST COAST OYSTERS</b> classic mignonette & calabrese with speck	Half Dz.15/ Full 26
<b>FRITTO MISTO</b> crispy calamari with vegetables, peppers, Sotola cocktail sauce & rosemary caper aioli, fresh herbs, Grana Padano & grilled citrus (V) Choose vegetables only [13]	15
<b>CYPRESS CHOP BLOCK PLATTER</b> artisan charcuterie, specialty cheeses, pickled vegetable sorts, grilled bread, roasted vegetable hummus, candied nuts, house-marinated olives	22

---

## SALADS *add chicken, steak, or sole [8] salmon [12]*

---

<b>CHOPPED BABY GEM CAESAR</b> organic lettuce, Caesar dressing, shaved Grana Padano, shaved fennel, anchovies, fried focaccia, Buddha hand lemon & micro greens	15
<b>PERSIMMON SALAD</b> specialty greens, roasted hazelnuts, goat cheese, fennel, pomegranate seeds & maple sherry vinaigrette	17
<b>BUDDHA BOWL (GF)</b> steamed red quinoa, roasted winter squash, spiced crispy chickpeas, bean sprouts, roasted beets, raw rainbow carrots, fried quail eggs, pomegranate seeds, specialty greens & a lemon-tahini dressing	16

---

## PAN FIRED & GRILLED

---

<b>SKUNA BAY SALMON (GF)</b> heirloom squash 3 way, lollipop kale, Bosc pears, spiced pumpkin seeds & Post Street Farms honey	28
<b>HALF MOON RAVIOLI (V)</b> heirloom squash & sweet potato, honey, purple kale, mushrooms, goat cheese & sage brown butter	22
<b>SCRUFFY CHICKEN</b> seared Fogline Farm chicken breast, potato-bacon vegetable hash, carbonara sauce, pecorino, grilled citrus	28
<b>NEW YORK STEAK</b> 40 day aged 13oz Strip, smoked garlic-spinach gratin, mushroom gravy, bourbon onion hay	38

---

## BURGERS & SANDWICHES *served with your choice of house chips, fries, onion hay or house salad*

---

<b>SOTOLA BURGER</b> Kelly's Bakery Bun, blue cheese, Bourbon bacon jam, sautéed hen of woods mushrooms, pickled shallots & roasted garlic mustard aioli	16
<b>AMERICAN BURGER</b> grass fed chuck, Joseph Farms mild cheddar, local seasoned tomato, organic lettuce, pickles, grilled red onion, house-made ketchup & yellow mustard	14
<b>ITALIAN FARMER</b> free range crisp chicken, melted burrata, tomato confit, farmed greens, toasted francese, basil aioli	16
<b>BARBACOA BRISKET</b> 13 hour braised beef brisket, tomatillo-pasilla spackle, coriander aioli, BBQ sauce, cheddar, grilled	18

---

## SIDES *Fries, Onion Hay, House-made Chips, House Salad*

---

6

\*THOROUGHLY COOKING FOODS OF ANIMAL OR SEA PRODUCTS REDUCES THE RISK OF FOODBORNE ILLNESS  
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED\*  
A 20% gratuity will be added to groups of 6 or more