

THE SCOTT GRILL

APPETIZERS

Scallion Ashed Tuna.....	16
Compressed Melon, Pickled Fresno's, Micro Hibiscus	
Grilled Jumbo Artichokes.....	12
Parmesan Streusel, Truffle Aioli	
Smoked Hummus.....	10
Cucumber Escabeche, Heirloom Carrots, Lavash	

Bruschetta Board.....	11
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Choose Three (\$2 Each Additional):

- Pork Fat Mousse / Marinated Figs
- Piquillo Pepper / Goat Cheese
- Salmon Rilette / Micro Herbs
- Cherry Tomato / Boursin / Queen Creek Balsamic

SOUPS & SALADS

Chilled Tomato Consommé.....	8
House Cottage Cheese, Petite Upland Cress	
Velvet Corn Bisque.....	9
Tamale Crumble, Popcorn Sprouts	
Grilled Little Romaine's.....	13
Focaccia, Black Pepper Emulsion, Shaved Manchego	
Burrata's Beet.....	15
Sunflower Shoots, Brioche Crumb, Broken Strawberry Vinaigrette	
Straight Chopped.....	14
Mini Crown Mâche, Couscous Pebbles, Blistered Corn, Pumpkin Seed Granola, Pesto Ranch	
Spring Greens.....	12
Torn Oranges, Macadamia Nut Dust, Shaved Drunken Goat, Blood Orange Vinaigrette	

Add: Grilled Chicken 4 / Shrimp 6 / Salmon 5

WOOD FIRED FLAT BREADS

Tradish.....	14
Fresh Mozzarella, Basil Pesto, Imported Italian Tomatoes	
Blanco.....	14
Mascarpone Spread, Roasted Garlic, Fennel Sausage	

Wild Mushroom.....	15
Cipollini Onion, Chefs Cheese Blend	
Prosciutto.....	18
Ricotta, Wild Rocket Arugula, Pomegranate Vinegar	

BURGERS & SANDWICHES

Served with Potato Strings or Salad

Grilled Chicken Panini.....	16
Applewood Smoked Bacon, Havarti, Grilled Tomato, Herb Aioli, Bolillo Roll	
King Grilled Cheese.....	15
Havarti, White Cheddar, Pork Belly, Jalapeno Apricot Jam, Artisan Ciabatta	
Vegan BLT.....	14
House Smoked Tofu Bacon, Avocado, Butter Lettuce, Vegenaïse, Herbed Baguette	
The Scott Burger.....	17
Poblano Fondue, Guacamole Smear, Applewood Smoked Bacon, Challah Bun	

ENTRÉES

Wood Fired Chicken.....	29
Persian Gnocchi, Baby Romanesco, Creamed Chicken Jus	
Charred Broccoli Ribbiatelle.....	21
Calabrian Red Pepper Marinara, Parmesan Flakes, Broccolini	
Add: Grilled Chicken 4 / Grilled Shrimp 6	
Brown Butter Sea Scallops.....	35
Corn Purée, Sugar Snap Peas, Balsamic Pearl, Pea Shoots	
Crispy Skin Scottish Salmon.....	31
Celery Root, Black Grapes, Pancetta, Spinach	
Duroc Dry Aged Pork Chop.....	33
Cornbread Pudding, Sour Apple Slaw, Port Gel	
Roasted Beef Tenderloin.....	38
Poached Carrot, Potato Strings, Burnt Rosemary Butter	

*Consuming items cooked to order or served raw or undercooked containing meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **nuts and nut products are used in our kitchen please inform your server of any food allergies before ordering.