



# Candor

BY GIUSEPPE

## SOUPS

(SERVED WITH GRILLED BREAD)

**VEGETARIAN BLACK BEAN CHILI 11** *VVGF*  
Pico De Gallo • Cotejo Cheese

**TOMATO BASIL & STILTON 11** *VGF*

**SOUP OF THE DAY (ASK YOUR SERVER) 11**

## PASTA

### ORECCHIETTE 22

Pork-Fennel Sausage Sugo • Roasted Peppers  
Broccolini • Pecorino • Herb Breadcrumbs  
*Vegetarian Available Upon Request*

### LAMB PAPPARDELLE 24

Slow Braised Lamb Ragu' • Mint Gremolata  
Cardamon • Pecorino • Toasted Almonds

### PENNE "ARRABBIATA" WITH CHICKEN 22

Roasted Tomato Basil Sauce  
Calabrian Chili Flakes • Pecorino  
*Vegetarian Available Upon Request*

### PASTA & MEATBALLS 20

Tomato-Basil Sauce • Parmigiano

### BUTTERNUT SQUASH RAVIOLI 25

*V*

Ricotta • Tuscan Kale • Pinenuts  
Sage-Browned Butter

## GRIDDLE

### WHITE ALBACORE TUNA MELT 18

Vermont Cheddar • Caramelized Onions  
Grilled Tomatoes

### ½ LB PRIME BEEF BURGER 20

Onion Jam • House Aioli • Pickles  
Vermont Cheddar • French Fries

### SALMON BURGER 20

Green Goddess Aioli • Pickled Red Onions  
Lettuce • Tomato Brioche Bun

**GRNFC**  
HOSPITALITY GROUP

*GF* Gluten Free • *V* Vegetarian • *VV* Vegan

## STARTERS



**HOT & CRISPY TOMATO BREAD 12** *V*  
Whole Roasted Garlic • Cold Pressed Olive Oil

**GRILLED PEAR PANZANELLA & BURRATA 19** *V*  
Crisped Bread • Shaved Red Onions  
Basil • Radish • Chickory • Pistachio

**CALIFORNIA CHEESE AND  
CURED ITALIAN SALUMI 25**  
Seasonal Accrutments • Toasted Bread

**SEASONAL MARKET VEGETABLES 16** *VGF*  
Labneh Yogurt • Pistachio • Za'atar • Olive Oil

**PAPAS BRAVAS 12** *VGF*  
Maldon Salt • Garlic • Parsley • Pecorino & House Aioli

**MARINATED SHRIMP AL AJILLO 18** *GF*  
Calabrian Chili • Lime • Hotel Butter-Garlic Sauce

**GRILLED MEDITERRANEAN EGGPLANT 17** *V*  
Thyme Roasted Tomatoes • Mint  
Feta • Romesco • Basil Oil

**FORAGED MUSHROOM & PEA ARANCINI 15** *V*  
Arborio Risotto • Thyme • Parmesan  
Fontina • Roasted Garlic-Truffle Aioli

**STEAMED PEI MUSSELS & CLAMS 20**  
Wine-Garlic Broth • Fresno Chiles  
Fennel & Herbs • Spanish Chorizo • Grilled Bread

**MARGHERITA FLATBREAD 15** *V*  
Tomato Basil • Mozzarella • EVOO  
Fresh Tomatoes • Parmesan

### SEASONAL FLATBREAD 18

Fennel Sausage • Tuscan Kale  
Confit Garlic • Chili • Pecorino

## ENTREES



**FISHERMAN STEW 32**  
Shrimp • Daily Catch • Salmon • Mussels  
Clams • Saffron-Tomato Broth • Fresno Chiles

**BRAISED BEEF SHORT RIBS  
WITH ZINFANDEL DEMI GLACE 32** *GF*  
Roasted Garlic Mashed Potatoes  
Roasted Cauliflower Florets

**ZA'ATAR ROASTED SALMON & TAHINI 30** *GF*  
Wild Rice Pilaf • Golden Raisins • Pinenuts  
Braided Tuscan Kale

**WHOLE ROASTED BRANZINO 38** *GF*  
Green Goddess • Papas Bravas  
Fresh Herb Salad • Citrus Vinaigrette

**CATCH OF THE DAY WITH  
SEASONAL GARNISHES 34** *GF*  
Cauliflower Rice • Local Seasonal Vegetables  
Carrot-Almond Pure' • Red Pepper Capers Relish

**STEAK FRITES 38** *GF*  
Prime 8oz Skirt Steak • Frites • Petite Salad  
Choice of Herb Chimichurri or Red Wine  
Demi Glace

## GREENERY



**CAESAR 13** *V*  
Traditional Dressing • Chives • Croutons Reggiano

**FARMER'S MARKET GREEN SALAD 13** *VGF*  
Farm Fresh Young Greens • Shaved Vegetables  
House Vinaigrette

**SEASONAL CHOPPED SALAD 14** *VGF*  
Young Lettuce • Cauliflower • Haricot Verts  
Butternut Squash • Quinoa • Feta • Pepitas  
Banyul's Vinaigrette

**HARVEST GRAPE & APPLE SALAD 15** *VGF*  
Wild Arugula & Frisee' • Golden Beets  
Laura Chenel Goat Cheese • Marcona Almonds  
Saba • White Balsamic-Dijon Dressing

**ADD PROTEIN TO ANY SALAD (PRICE PER PERSON)**  
Grilled Chicken 7 • Poached Chicken 7  
Grilled Scottish Salmon 9 • Grilled Shrimp 9

**CANDIED PECAN & GRILLED  
CHICKEN SALAD 19** *GF*  
Farm Fresh Young Greens & Romaine  
Apples • Point Reyes Blue Cheese  
Aged Balsamic Dressing

**GRILLED SALMON NICOISE 22** *GF*  
Farm Fresh Young Greens • Haricot Verts  
Roasted Peppers • Olives • Capers • Egg  
Marble Potatoes • Red Wine Vinaigrette

**POACHED CHICKEN SALAD 19** *GF*  
Arugula & Greens • Shaved Reggiano  
Fennel • Radish • Lemon-Garlic Dressing

**MOROCCAN SHRIMP & GRILLED  
BOSC PEARS SALAD 20** *GF*  
Farm Fresh Young Greens • Feta  
Toasted Almonds • Honey • Citrus Dressing

## SIDES

**ROASTED GARLIC MASHED POTATOES 8** *VGF*

**BROCCOLINI** Confit Garlic • Chili • Feta  
EV Olive Oil **10** *VGF*

**BRAISED TUSCAN KALE** EV Olive Oil • Shallot Soffritto  
Pinenut • Herb Breadcrumbs **10**

**HERB FRIES 8** *VGF*

## JUNIORS

(UNDER 10)

**CHEESEBURGER AND FRIES 14**

**PASTA WITH TOMATO SAUCE OR  
PLAIN BUTTER SAUCE 12**

**ELLA'S GRILLED CHEESE AND FRIES 10**