

Antipasti

Polpette di Manzo mini mount hamilton grass fed beef meatballs, ny ricotta, cherry tomato crema	18	Poke Mini Tacos marinated salmon belly, sesame oil, soy avocado crema. love at first bite!	18
Grilled Jumbo Prawn Cocktail horseradish cream, cocktail sauce	24	Fritto Misto calamari, baby artichoke, fennel, meyer lemon aioli, cocktail sauce	23
Salmone Marinato house cured salmon, coriander, gv farms fennel, pickled sweet onions, lemon mascarpone, garlic crostini	21	GrandView Farms Deviled Eggs mt. hamilton grass fed beef tartar with fried spanish capers, shallots, mustard truffle aioli	19
Grilled Octopus roasted marble potatoes, cannellini beans, agrodolce	24	Truffle Arancini (v) arborio risotto fritters, mozzarella di bufala, porcini, truffle cream	17
Salumi e Formaggio prosciutto di parma, coppa cotta, mortadella, artisanal chesses pickled gv farms vegetables, apple mustarda, garlic crostini	Serves (2) 45	Mufalata di Calamari local squid marinated in fresh lime and lemon, shaved gv farms fennel, wild arugula, pickled gv farms vegetables	19
Seafood Platter Serves (2) 65 Serves (4) 125 chefs assortment of scallop crudo, chilled jumbo prawns, mini poke tacos, salmone marinato, garlic crostini			

Insalata

We invite you to enjoy one of our seasonal GrandView Farms salads

Caprese con Mozzarella di Bufala morsey's farms fresh mozzarella di bufala, heirloom tomatoes, gv farms basil, aged balsamic	19	Farmers Chopped Salad tuscan kale, romaine, farm greens, pickled red onions, garbanzos, pepperoncini, salumi, lemon oregano vinaigrette	19
GV Farms Baby Kale (v) beets, avocado, pickled red onion, pistachios, avocado pistachio vinaigrette	18	Whole Leaf Caesar Salad shaved parmigiano, garlic crostini, sicilian white anchovies	16

Pasta Fresca

add jumbo prawns - 24 shaved black truffles - 35 add lobster - AQ
(our pastas are made with gv farms cage free eggs, artisan flour, mt hamilton spring water)

Angelotti della Montagna slow barolo braised short rib, parmeggiano crema	42	Orecchiette Pasta sicilian sausage, charred broccolini, calabrian peppers, ricotta salata	42
Tagliatelle Carbonara niman ranch guanciale, garlic, english peas, gv farms egg yolk, pecorino	39	Mamma's Canneloni (v) house made pasta sheets filled with ricotta, sauted farm greens, tomato cream	39
Gnocchi Del Bosco (v) pan seared potato dumplings, slow roasted wild mushroom ragu	42	Tagliatelle alla Bolognese chianti braised mt. hamilton grass fed beef bolognese, whipped ricotta	44
Panzotti del Giardino (v) herbed ricotta, gv farms roasted vegetable puree, lemon butter sauce, crispy focaccia crumble	39	Frutti Di Mare Siciliane housemade squid ink spaghetti alla chitarra, calamari, prawns, scallops, oven dried tomatoes, fresno chilies, toasted almonds, sicilian pesto	49

GrandView Signature Dishes

Diver Scallops romesco sauce, roasted gv farms veggies, cauliflower puree, aged balsamic	65	Pollo Parmigiano pasture-raised chicken breast, focaccia crusted with gv farm herbs, mozzarella di bufala, sicilian marinara, tagliatelle alfredo	44
New Zealand Rack of Lamb gv farms citrus herb salsa, crispy yukon potatoes	72	Salmon Crocante alla Primavera pan seared, herbed quinoa, gv farms vegetables, salsa verde, romesco	59

Steaks

served à la carte, our steaks are glazed with gv's signature porcini herb butter

*GV Prime Rib • 28-Day Wet Aged, Prime 16 oz Nebraska certified angus beef, whipped horseradish, green peppercorn sauce	59	*Filet Mignon • U.S.A. 8 oz Arkansas City, Kansas certified angus beef, black truffle porcini butter	69 <i>shaved black truffles - 35</i>
*American Kobe N.Y. Strip 16 oz Snake River Farms, Idaho 88 midollo, porcini, gv herb rub reduction			

Seafood Additions

Maine Lobster A/Q buerre blanc poached, grilled, vellutata sauce, white truffle oil	Grilled Jumbo Prawns 24 lemon, butter, fried capers	Crab Oscar 26 poached crab, grilled asparagus, prosecco hollaindese
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Sides

Smashed Yukon Potatoes (v) 22 pan fried, garlic, gv farms herbs, shaved black truffles	Confit Button Mushrooms 17 gv farms sage, shallots, crispy prosciutto, glazed balsamic	GV Farms Creamed Kale (v) 14 sauteed tuscan kale, shallot cream, focaccia crumble
Lemon Herb Farro 15 seasonal farm vegetables, parmigiano reggiano, fennel leaves		Roasted GV Farms Vegetables (v) 14 this seasons harvest, olive oil, garlic, gv farm herbs

*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions.
we pride ourselves on offering our guests only the freshest seasonal ingredients from our farm
cage free eggs, grass fed beef, and the blessings from our gardens to your plates - Buon Appetito!
a 20% service charge will be added to all parties of 6 or more



GrandView Farms Featured Cocktails

Mezcalita Espadin Mezcal, blood orange puree, Aperol, lime juice	17	Barrel Aged Manhattan premium whiskeys, handcrafted and barrel aged to perfection	17
Tutti Cose seasonal fruit purée infused vodka, elderflower liquor, chambord, lemon juice, lemongrass simple syrup, prosecco	16	Frankie's Lambretta Hennessy Privilege, Sicilian blood orange liqueur, GV Farms lavender bitters, Meyer lemon	17
The Smoking Gun applewood infused GV handcrafted bourbon, barrel aged old fashioned	16	The Rolling Hills GV handcrafted gin, lemon juice, GV farms rosemary simple syrup	16
The Cure 17 GV handcrafted gin, fresh raspberry syrup, lemon juice, egg whites			

GrandView Wines

GV Chardonnay, Santa Barbara 2017	~ Glass ~	16	~ Carafe ~	41
GV Sauvignon Blanc, San Martin 2018		15		39
GV Merlot, San Martin 2017		15		39
GV Big Red Blend, San Martin 2017		16		41
GV Cabernet Sauvignon, San Martin 2018		17		44

Premium Wines by the Glass

Chalk Hill Estate Red, Chalk Hill Appellation 2015	~ Half ~	21	~ Full ~	42
Opus One, Cabernet, Napa Valley, 2016		90		175
Duvergey, Clos De Vougerot, Grand Cru, 1996		30		60
Quintessa, Red Blend, Napa Valley, 2016		45		90
Chappalet, Pritchard Hill, Cabernet, 2015		60		120
Cain Cellars, Merlot, Napa Valley, 1986		20		40
Dickerson, Zinfandel, Napa Valley, 1990		20		40
Peter Michael, Pinot Noir, Le Moulin Rouge, SLH, 2017		30		60

Wines by the Glass

Red

Belle Glos, Clark & Telephone, Santa Barbara 2017	19
Arrowood, Cabernet Sauvignon, Sonoma Valley, 2016	18
Red Schooner by Caymus, Malbec	20
Elouan, Pinot Noir, Oregon, 2018	17

White

Leonessa, Pinot Grigio, Italy 2015	14
GAWC by Rosenblum Cellars, Sauvignon Blanc, Sonoma CA, 2014	15
Trefethen, Chardonnay, Oak Knoll District of Napa, 2017	17

Sparkling

Villa Carlotti, Prosecco, Veneto, Italy	15
Roederer Estate, Brut, Anderson Valley	30
Pierre Sparr, Cremant D'Alsace, Brut Rose, France	18
G.H. Mumm Brut, Champagne, France, N.V.	25
Dom Perignon, Champagne, France, 2005	60

Bottled and Draft Beer

Peroni Euro Pale Lager, Rome, Italy (btl)	8	Full Contact, Hazy, Imperial IPA, Seattle	9
S7 brewery, Hefeweizen, San Jose CA	9	Sierra Nevada, Pale Ale, CA	9

Italian Soda

Blood Orange, Pomegranate or Peach	6
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Eat. Love. Celebrate.

A 5% living wage surcharge will be added to all checks to partially offset recent minimum wage increases.