



AMELIA'S

STARTERS & SHARED PLATES

-HOUSE MADE SOURDOUGH 7-

Herb Butter

-HUMMUS & FLATBREAD 11-

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-FRIED GREEN TOMATOES 14-

Peaches, Candied Bacon, Buttermilk Vinaigrette, Chive

-SLOW ROASTED CARROTS (GF) 13-

Brie & Onion Fondue, Chimichurri, Almonds, Red Onion

-TUNA & WATERMELON POKE 21-

Cucumber, Pickled Pepper, Chili-lime Aioli

-BRUSCHETTA 12-

Heirloom Tomato, Fried Garlic, Torn Burrata, Balsamic, Basil, Grilled Sourdough

-SAUTÉED GARLIC SHRIMP (GF) 15-

Crispy Polenta, Lardons, Red Pepper Coulis

-LUMP CRAB & ARTICHOKE CAKES 21-

Caper, Meyer Lemon Aioli, Tomato Jam, Pea Tendril Salad

-WOOD FIRED SPANISH OCTOPUS (GF) 22-

Bell Pepper Romesco, Charred Artichoke, Frisée, Meyer Lemon Pistou, Hazelnuts

-TARTARE OF BEEF TENDERLOIN 18-

Bone Marrow, Caper, Quail Egg, Smoked Sea Salt

-WOOD FIRED EMPANADAS 12-

Beef, Charred Corn, Mozzarella, Poblano Pepper, Roasted Garlic Aioli

SOUP & SALADS

-SUMMER CORN BISQUE (GF) 9-

Cream, Basil Oil, Sea Salt

-ARUGULA SALAD 13-

Pickled Blueberries, Peaches, Pecan-fried Goat Cheese, Mint, Honey Vinaigrette

-LEMONY KALE SALAD (GF) 9-

Grana Padano, Lemon, Olive Oil, Pine Nuts

-FRIED ARTICHOKE SALAD 14-

Frisée, Sundried Tomato, Sourdough Crouton, Pistachio-Feta Vinaigrette

-WARM BEETS A LA CHAPA (GF) 12-

Burrata, Roasted Cherry Tomato, Watercress, Fried Garlic, Balsamic



AMELIA'S

-PRIME TOMAHAWK RIBEYE FOR TWO (GF) 135-

*Grilled Asparagus, Potato Salad, Bordelaise, Chimichurri
(Allow 45 Minutes to Medium Rare)*

-ARROW & BRANCH 'Vine Hill Ranch' 2018 | Cabernet Sauvignon | Oakville, Napa Valley, CA.....**350/ bt**-

-CHILEAN SEA BASS (GF) 48-

Cannellini Beans, Sundried Tomato Purée, Warm Braised Fennel & Olive Salad, Roasted Garlic Scapes

-CHANSON VIRÉ-CLESSÉ 2018 | Chardonnay (Bright Fruit & Minerality) | Burgundy, France.....**11.25 gl**-

-CAMPFIRE SALMON (GF) 36-

Tomato & Coconut Curried Lentils, Carrots, Snap Peas, Pickled Sweet Pepper & Pea Shoot Salad

-CADRE 'Band of Stones' 2020 | Grüner Veltliner | Edna Valley, CA.....**12.25 gl**-

-SEARED SEA SCALLOPS (GF) 40-

Summer Squashes, Yukon Gold Potato, Pistachio & Garlic Scape Pesto, Sunflower Seed Gremolata

-IXSIR 'Altitudes' Blanc 2019 | Obeideh, Muscat, Viognier | Lebanon.....**11.25 gl**-

-BUTTERMILK FRIED QUAIL 28-

Charred Creamed Corn, Shishito Pepper, Cherry Tomato, Blueberry-Coriander Gastrique

-SOMMARIVA PROSECCO SUPERIORE DOCG Brut NV | Glera | Veneto, Italy.....**10.5 gl**-

-PAPPARDELLE PASTA 28-

Rock Shrimp, Caramelized Onion, Garlic Basil Pesto, Toasted Pine Nut, Chili Flake

-PURATO 2020 | Cataratto, Pinot Grigio | IGP Terre Siciliane, Italy.....**9 gl**-

-VENISON SAUSAGE & RICOTTA RAVIOLI 35-

Oyster Mushroom, Marsala Cream, Kale, Sundried Tomato, Grana Padano

-GUIDO PORRO 'Vigna l'Pari' 2020 | Dolcetto | Alba, Italy.....**12.5 gl**-

-PEACH BBQ GLAZED BONE-IN PORK CHOP (GF) 35-

Green Tomato Relish, Charred Corn & Haricots Verts

-ERMITAGE DU PIC ST. LOUP ROSÉ 2021 | Syrah, Mouvèdre, Grenache, Cinsault | Languedoc, France.....**13 gl**-

-8 OZ WOOD GRILLED BEEF TENDERLOIN (GF) 48-

Patagonia Potato, Asparagus, Bordelaise

-CLOS DU VAL 'Estate' 2019 | Cabernet Sauvignon | Napa Valley, CA.....**20.5 gl**-

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

5% Kitchen Service Charge will be added to your bill