

FEAST

RESTAURANT

KING WILLIAM

OCEANIC

GOAN-BALCHAO SHRIMP CURRY

Ginger / Tomato / Chili / Spices
Grilled Naan

16

AHI TUNA TARTAR

Fattoush Salad
Sumac-Lemon Dressing

12

PRINCE EDWARD ISLAND MUSSELS

White Wine / Cream
Green Harissa / Grilled Sourdough

12

HEAT

GROUND LAMB KEBABS

Zatar Spices
Serrano Feta Dip

2 for 6

4 for 12

CANARY ISLAND GOAT

Manchego Garlic Spread
Fingerling Potatoes
Marcona Almond

17

SHISHITO PEPPERS

Searched House Chorizo
Feta Cheese

9

CHILLED

KALE SALAD

Spicy Fennel / Tangerine
Searched Haloumi Cheese
Sherry Vinaigrette

7

QUINOA TABOULEH

Feta Cheese / Arugula
Yellow Squash Chips

9

HEARTS OF BIBB LETTUCE

Saffron Wheat Berries / Parmesan
Ceaser Dressing / Soft Egg

7

GRILLED

CHIOGGIA BEETS

Frissée / Scallions / Cilantro
Crema / Malted Peanuts
Apple Saba

8

STEAK LETTUCE WRAPS

Charred Green Onion Dip
Pickled Green Beans
Red Chimmichurri

2 for 7

4 for 14

BRUSSEL SPROUTS

House Guanciale / Crispy Shallots
Mustard Vinaigrette / Orange Gel

9

CRISPY

SWEET CORN FRITTERS

Smoked Jalapeno Cream Cheese
Poppy Seeds

8

EGGPLANT CROQUETTES

Green Apple Salsa / Balsamic
Mozzarella / Tahini

8

BAJA FISH TACOS

Tempura Battered Halibut
Chipotle Crema / Red Cabbage Pico
House Corn Tortillas

2 for 7

4 for 14

HEARTY

JACK MAC AND CHEESE

Bechamel Sauce / Chorizo
Bread Crumbs

8

CHERMOULA MARINATED CHICKEN

Braised Corona Beans
Red Onions / Tomatoes

15

44 FARMS BURGER

American Cheese / Bacon
Pickles / White Onion
House Sauce / French Fries

Single 12

Double 16

A GOODMAN & BOWERS RESTAURANT
JARED SMITH / CHEF
EMILIO BAEZ / SOUS CHEF