

Soup & Salads

***add to any entree salad
salmon 13, shrimp 8,
salmon skin 5

THE JOINT SALAD	organic mixed greens, heirloom baby tomato, red onion, double smoked crumbles, brioche croutons, pecorino romano, lemon-vinaigrette (or sub veggie bacon)	14
THE MEDITERRANEAN w/(5) SAUTEED SHRIMP	organic local mixed greens, red onion, heirloom cherry tomato, olives, cucumber, pepperoncini, feta cheese, red wine vinaigrette	17
ARUGULA & ROASTED TOMATO	wild arugula, herb roasted organic tomato, imported macheo, white balsamic vinaigrette	11
THE FARM	organic local freckled romaine, heirloom baby tomato, red onion, cucumber, avo, bacon & point reyes bleu cheese crumbles, brioche croutons, buttermilk dressing	15
SIDE SALAD	organic mixed greens, heirloom cherry tomato, cucumber, onion, house vinaigrette	7

Tapas

BREAD & CIE BAGUETTE	with california arbequina cold pressed extra virgin olive oil & balsamic vinegar	5
MIXED OLIVES	selection of mixed olives	7
MARINARA GOAT CHEESE	house san marzano marinara, california goat cheese, bread & cie crostini	6
HOUSE PICKLED VEGGIES	chef's selection	7
MUSHROOM SAUTÉE	chef's mushroom mix, olive oil, garlic, white wine, sherry vinegar, lemon juice, chilli flake, flat leaf parsley add bread & cie baguette 2	9
MARKET GREENS	local fresh organic greens sautéed with shallots, garlic, cracked black pepper	7
TRUFFLE FRIES	house cut, truffle oil, sea salt	8
PATATAS BRAVAS	yukon golds, house romesco sauce & garlic aioli	8
WHIPPED POTATOES	yukon golds, cream, butter	6
GAMBAS AL AJILLO	sautéed shrimp (7), garlic, shallots, piment d' espelette, red chile flakes, brandy, lemon juice, parsley, bread & cie crostini	16
CHARCUTERIE & CHEESE BOARD	artisan cheeses (3), cured imported meat (3), house pickled veggies, cornichons, honeycomb, dried fruit, olives, garlic confit, nuts, bread & cie baguette	28
CHARCUTERIE BOARD	artisan cured meats (3), house pickled veggies, cornichons, dijon, dried fruit, olives, garlic confit, nuts, bread & cie baguette	18
THE JOINT CHEESE PLATE	artisan cheeses (3), honeycomb, seasonal fruit, nuts, olives, bread & cie baguette	17
CHICKEN & MUSHROOM CROQUETTES	mary's farm free range chicken, sautéed mushrooms, garlic cream sauce, micro greens	12
MAC & CHEESE	penne, cheeses, mornay add artisan bacon 2.5 or truffle oil & mushrooms 3	11
BACON WRAPPED DATES	coachella valley dates (4), california goat cheese, house cut artisan bacon	12
ARTICHOKE SPINACH DIP	organic spinach, artichokes, ca goat cheese, cream cheese, bread & cie crostini	13
CAST IRON ROASTED BRUSSEL SPROUTS	sunny side up local free range egg, choice of house chorizo/bacon lardons/soyrizo	15
JOINT WINGS	all natural wings, choice of sweet chilli sauce or elliot's famous wing butter	13
CALAMARI	usa wild caught, buttermilk marinade, crispy fried, 2 sauces - marinara & sweet chilli	13
SHRIMP & GRITS	sautéed shrimp (5), artisan bacon, geechie boy grits, cheddar, tabasco vinaigrette	17
PERUVIAN STYLE CEVICHE	fresh fish, shrimp, house squeezed lime, rocoto & aji amarillo peppers, taro chips	16
JOINT MUSSELS	prince edward island mussels 17 add truffle fries 5 or bread & cie baguette 2	
BASQUE	basque broth, garlic confit, shallots, bell pepper confit, butter, parsley, chorizo	
MERINÈRE	garlic, shallot, parsley, chives, thyme, butter, wine	
MARINARA	merinère with the addition of tomato sauce	
BILLY BI	shallot, garlic, white wine, saffron, cream, butter	
THAI	green curry coconut broth, caramelized onion, shallot, tomato, green onion, cilantro	
BLACKENED SALMON TACOS (3)	scottish salmon, toasted corn pico, artisan corn tortillas, garlic aioli, micro cilantro	13
SPANISH PANINI	imported serrano ham, aged manchego, organic roasted red pepper, wild arugula, caramelized onion, organic tomato confit, house spread, bread & cie roll choice of organic mixed greens side salad or truffle fries (or sub veggie bacon)	16
BURGER OPTIONS	choice of 8oz beef 17 8oz alaskan elk 20 or marinated organic tempeh 16 ***choice of house cut truffle fries or mixed organic greens side salad	
THE JOINT BURGER	sautéed chef's mushrooms, swiss cheese, garlic aioli, bread & cie brioche bun	
CLASSIC CHEESEBURGER	dijon, pickles, bibb lettuce, red onion, organic heirloom tomato, cheddar, bread & cie brioche bun	
BACON & BLUE BURGER	house made bacon jam, beer battered onion rings, house bbq sauce, point reyes bleu cheese crumbles, bread & cie brioche bun	
PAN SEARED SALMON	sashimi grade scottish salmon, wilted organic market greens, organic tomato confit, lemon beurre blanc, whipped potatoes	23
CRISPY SKIN CHICKEN	mary's farm free range bone in breast, whipped potatoes, chicken jus, chef's mix of organically grown seasonal veggies	22
STEAK FRITES	10 oz cedar river farms natural grass fed hanger steak, house cut truffle fries, mixed organic greens salad, choice of maitre d' butter or house port-shallot sauce	27