

## Salads

THE JOINT SALAD	organic mixed greens, heirloom baby tomato, red onion, artisan bacon crumbles, brioche croutons, pecorino romano, lemon-olive oil dressing (or sub veggie bacon)	14
THE MEDITERRANEAN w/(5) SAUTEED SHRIMP	organic local mixed greens, organic 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
SUMMER SALAD	organic heirloom tomato, organic red onion, cucumber, fennel, basil, grilled feta, grilled bread & cie baguette, red wine vinaigrette	17
SIDE SALAD	organic mixed greens, heirloom cherry tomato, cucumber, onion, house vinaigrette	7

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

## 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, chili flake, flat leaf parsley add bread & cie baguette <u>2</u>	9
BONE MARROW	grilled shishito pepper & ginger salsa, kaiware, grilled bread & cie brioche	17
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), extra virgin olive oil, 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, honeycomb, dried fruit, olives, garlic confit, nuts, bread & cie baguette	28
CHARCUTERIE BOARD	artisan cured meats (3), house pickled veggies, 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
MAC & CHEESE	fontina, mornay, bread crumbs add bacon <u>2.5</u> or truffle oil & mushrooms <u>3</u>	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 chili sauce or traditional wing sauce	13
CALAMARI	usa wild caught, buttermilk marinade, crispy fried, 2 sauces - marinara & sweet chili	13
SHRIMP & GRITS	sautéed shrimp (5), artisan bacon, geechie boy grits, cheddar, tabasco vinaigrette	17
PERUVIAN STYLE CEVICHE	fresh fish, shrimp, house squeezed organic citrus juice, rocoto & aji amarillo peppers, organic red onion, cilantro, taro chips	16
JOINT MUSSELS	prince edward island mussels <u>17</u> add truffle fries <u>5</u> or bread & cie baguette <u>2</u>	
BASQUE	basque broth, garlic confit, shallots, bell pepper confit, butter, parsley, chorizo	
MERINÈRE	garlic, shallot, parsley, chives, thyme, butter, white wine	
MARINARA	merinère with the addition of tomato sauce	
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
BURGER OPTIONS	choice of 8oz beef <u>17</u> or marinated organic tempeh <u>15</u> ***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, organic 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	jidori 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	28

for those with FOOD ALLERGIES: we serve under cooked meats-free nuts-raw fish-shellfish,  
and ALL rolls and MOST other sushi items have seeds, so please inform your server.  
we support local farms, use organic produce when possible, real snow crab, grass fed beef,  
local free range eggs & natural poultry  
our items are prepared fresh and come out as ready, we do use heat lamps or microwaves