



Eat Local



Small Plates

WOOD BURNING FOCACCIA 11

black butter

CRUDITÉ [gf+v+n] 16

raw + charred veggies, smoked cashew hummus

SALAD FROM THE GARDEN [gf+v] 17

radish, carrot, celery, nasturtium,
champagne vinaigrette

CHOWDER [s] 19

smoked clams, bacon, velouté

OCTOPUS A LA PLANCHA [gf] 24

chorizo, salsa verde

SMOKED CHICKEN WINGS 20

roasted pineapple, chili

BANH MI BAGUETTE 20

burnt ends, pâté, carrot slaw, cilantro

Smoked Meat 34

choice of meat, house pickles, corn bread

BRISKET

PORK RIBS

JERK CHICKEN

Large Plates

SALT-BAKED CELERY ROOT [gf+v+n] 28

mushroom, brown butter hazelnut

BLACK BASS [gf] 39

soft herbs, green olive, lemon, burnt cream

FIRE-ROASTED SEAFOOD [gf+s] 47

half lobster, mussels, clams, corn, potato, garlic butter

CONFIT DUCK LEG 29

warm salad of brussels sprouts, cherry glaze

VENISON LOIN 54

garden fregola, charred beans, jus

BONE-IN 54OZ RIB STEAK [gf] market price

cooked over embers, cipollini onion, potato

Sides

GARDEN PICKLES [gf+v] 6

CORN BREAD [v] 8

smoked honey butter

CHARRED CARROTS [gf+v+n] 13

spiced nuts

SALT-BAKED CELERIAC [gf+v] 14



Crystal Springs Resort champions bee awareness through engaging guest activities, educational seminars and art projects. A recent impactful initiative involved a collaboration with acclaimed artist Matt Willey from The Good of the Hive. Mr. Willey's magnificent bee mural now adorns the ceiling of our Chef's Garden. This piece is part of his ambitious art project, which highlights the global plight of bees and how we can contribute to their well-being.

SCAN FOR *Sustainability*
at the Resort



Vegetarian — [v] Gluten Free — [gf] Contains Shellfish — [s] Contains Nuts or Seeds — [n]

Chefs Garden is an open fire kitchen and lacks many of our standard kitchen tools - please no modifications.

A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.

Libations

Cocktails

JERSEY HEIRLOOM 18

absolute vodka, laird's applejack, lavender, lemon

BLOSSOM SPRITZ 18

ketel one botanical peach & orange blossom, cointreau, aperol, prosecco

PLEASED BEES 18

the botanist gin, chamomile vermouth, lemon, honey

CUCUMBER COLLINS 18

hendrick's gin, cucumber, lime, club soda

STRAWBERRY SUNSET 18

patron reposado, strawberry agave, lime

BEE SMOKER 18

union mezcal, pamplemousse, lime, fever-tree grapefruit soda

HONEYED BREEZE 18

brugal 1888 rum, honey, mint, lemon, club soda

GARDENER'S SAZERAC 18

sagamore rye, fennel syrup

SMASHED 18

maker's mark 46, berry preserve, rosemary, lemon, fever-tree ginger beer

Sangria

HONEYCRISP APPLE SANGRIA 19

white wine, applejack brandy, apple cider, orange, lemon, cinnamon

Low ABV

LIGHTLY BUZZED TONIC 18

dandelion wine, lemon, honey, tonic

Free Spirited

FLORAL SPRITZ 18

ritual zero proof aperitif alternative, lavender, local sparkling tea

BUMBLEBEE 16

ritual zero proof gin alternative, lemon, honey, tonic

Beer on Tap

ALIAS BREW WORKS 9
POLLINATOR

Beer: Bottles + Cans

FARMER'S LAGER 9

ALIAS BREW WORKS SCOOTER PALE ALE 9

HOPNOTIC IPA 9

HAZE FOR HORSES IPA 12

ATHLETIC BREWING N/A
LAGER OR IPA 9

WINE

Sparkling

PROSECCO 12 — 44
bisol, jeio, brut, nv, italy

White

PINOT GRIGIO 14 — 52
sun goddess, ramato, friuli-venezia giulia, italy

SAUVIGNON BLANC 12 — 44
yealands, reserve, marlborough, new zealand

CHARDONNAY 14 — 52
the calling, sonoma coast, california

Rosé

BLEND [organic] 14 — 52
peyrassol, la croix, côtes de provence, france

Red

PINOT NOIR 12 — 44
mas la chevalière, languedoc-roussillon, france

MALBEC [organic] 14 — 52
escorihuela 1884, single vineyard, mendoza, argentina

CABERNET SAUVIGNON 15 — 56
chasing rain, red mountain, washington

BLEND [organic] 18 — 68
harvey & harriett, san luis obispo county, california