



BELCAMPO®

Belcampo's meat is organic, free-range, pastured, and grass-fed on our own farm in Gazelle, California.

DINNER MENU

STARTERS

- FRENCH DIP ÉCLAIR** bone broth jus 10
SWEET CHILI WINGS jalapeño, cilantro, scallions 14
LARDO BUTTER grilled bread 7
CHIPS & BLUE CHEESE DIP 8
BONE BROTH 9
PORK BELLY SIZZLING SISIG braised pork belly, chicharrón, jalapeño, farm egg, lime 15
BEEF TARTARE cornichons, shallot, farm egg yolk, grilled bread 18
LAMB TARTARE fennel, dill, tzatziki, grilled bread 22
SALUMI BOARD Belcampo by Batali mortadella, pepperoni, & salami, pork terrine, raclette, lardo butter 28

SALADS

- MARKET GRAIN SALAD** red bulgur, quinoa, market vegetables, pickled grapes, crème fraîche 14
FRILLY MUSTARD GREEN SALAD cucumber, shaved carrot, sherry vinaigrette 10
KALE SALAD strawberries, shaved striped beets, goat cheese, almonds, Meyer lemon vinaigrette 14
GRILLED ENDIVE SALAD arugula, Granny Smith apple, pistachio, blue cheese vinaigrette 15

NIGHTLY SPECIALS

- DINNER FOR TWO - BONE-IN NY STRIP or COWBOY STEAK** potato gratin, sautéed broccolini with bacon
DOCK TO DISH wild & sustainable seafood delivered fresh from small-scale fishermen

ENTREES

- BUTCHER'S CHOICE** daily selection of butcher cuts served with seasonal market vegetables MP
BELCAMPO STEAK FRITES butcher's choice cut, fries, Béarnaise butter, red wine demi-glace 36
TOMATO & FENNEL BRAISED SHORT RIB fingerlings, pearl onions, heirloom carrots, braising jus 39
GRILLED HALF CHICKEN crispy farro, pomegranate, pickled grapes, sungold tomatoes, Meyer lemon vinaigrette 32
SHEPHERD'S PIE slow-cooked lamb, English peas, Guinness, whipped potatoes, market greens 23
FETTUCINE house-made pasta, sungold tomatoes, grilled corn, asparagus, basil, lemon, goat cheese 26

BURGERS

 served with fries

- BELCAMPO BURGER** 1/2 pound patty, butter lettuce, caramelized onions, house sauce, Grafton's cheddar, brioche 18
LAMB BURGER 1/2 pound patty, black garlic aioli, onion sprouts 22

SIDES

- HAND-CUT KENNEBEC FRIES** Belcampo organic farm ketchup, aioli 10
CRISPY BRUSSELS SPROUTS market citrus, toasted almond 11
ROASTED CAULIFLOWER romesco, crispy capers, herbs, aioli 12
SUNCHOKES agrodolce, harissa yogurt, fried mint, smoked Maldon salt 13