



Harbor & Vine

*Wood-fired coastal cooking built on the morning's catch
and Chino Farms produce*

Coastal Californian · San Diego, CA

DINNER



SCAN TO VIEW THE LIVE MENU

1742 India Street · San Diego, CA 92101

I

To Begin

SMALL PLATES FROM THE RAW BAR AND HEARTH

Kumamoto Oysters GF

24

Half dozen on ice with cucumber mignonette, finger lime, and house hot sauce

Charred Octopus a la Plancha

23

Smoked paprika, fingerling potatoes, salsa verde, and pickled Fresno chile

Burrata & Stone Fruit V

19

Di Stefano burrata, grilled peaches, Marcona almonds, basil, and aged balsamic

Hearth Bread V

9

Wood-oven sourdough with cultured butter, smoked sea salt, and olive tapenade

Yellowtail Crudo GF

22

Local hamachi, blood orange, serrano, micro cilantro, and cold-pressed olive oil

II

From the Garden

Little Gem Caesar

16

White anchovy, sourdough crumb, shaved Parmigiano-Reggiano, and preserved lemon

Charred Broccolini V GF

14

Calabrian chile, garlic confit, pecorino, and toasted pine nuts from the wood oven

Heirloom Tomato Salad V GF 17

Chino Farms heirlooms, stracciatella, opal basil, smoked olive oil, and flake salt

Grilled Artichoke VG 15

Wood-grilled with meyer lemon aioli, fines herbes, and cracked black pepper

III**Mains**FROM THE HEARTH AND THE HARBOR

Whole Branzino GF 42

Wood-roasted with charred lemon, castelvetrano olives, oregano, and braised fennel

Dry-Aged Ribeye for Two 58

45-day dry-aged, bone marrow butter, grilled spring onions, and red wine jus

Squid Ink Tagliatelle 34

House-made pasta, local uni, Dungeness crab, calabrian chile, and lemon breadcrumb

Half Jidori Chicken GF 31

Brick-pressed, salsa macha, charred scallion, and smoked fingerling potatoes

Harbor Cioppino 38

Mussels, clams, prawns, and daily catch in saffron-tomato broth with grilled bread

Mushroom Cavatelli V 27

Maitake and king trumpet, sherry cream, thyme, and aged pecorino romano

IV

To Finish

Basque Cheesecake V

I3

Burnt vanilla custard with macerated strawberries and saba from the wood oven

Olive Oil Cake V

I2

Citrus glaze, whipped mascarpone, candied kumquat, and toasted pistachio

Affogato V GF

II

Vanilla bean gelato drowned in single-origin espresso with amaretti crumble

Chocolate Budino V GF

I3

Valrhona dark chocolate, olive oil, maldon salt, and espelette whipped cream