**entrees**

**ROASTED CHICKEN BREAST** 26  
celery root puree | beet | turnip | radish | chives | chicken jus

**GRILLED RUBY RED TROUT** 24  
heirloom corn | peas | couscous | heirloom cherry tomato

**WILD MUSHROOM BOLOGNESE** 23  
tagliatelle | slow cooked mushroom sauce | Parmesan

**GRILLED SALMON** 28  
sunchoke | curry sauce | pea shoots | red onion | puffed quinoa

**GRILLED HANGER STEAK** 30  
onion soubise | salsa verde | cremini | shitake | oyster mushroom | charred scallion | demi glace

**HERITAGE SCHOLARSHIP SPECIAL**
Proceeds from our daily specials help support the Heritage Scholarship.

**sandwiches**
choice of side salad or house-made potato chips

**MORETON CHEESEBURGER** 18  
half pound Angus | white cheddar | grill onion | pickle smoked ketchup | brioche bun

**PORK BELLY BAHN MI** 18  
pickled carrot | daikon | cilantro | egg jalapeno | garlic aioli | hoisin gochujan

**FRIED BUTTERMILK CHICKEN** 16  
white cheddar | jalapeno cider slaw | chipotle 1000 island | brioche bun

**ROAST TURKEY AND GRUYERE** 18  
turkey breast | cider coleslaw | chipotle 1000 island | seeded rye

**sides**

**MORETON FRIES** 6  
smoked ketchup | chipotle 1000 island

**GRILLED BROCCOLINI** 7  
olive oil | garlic | red Fresno chili | lemon

**HOUSE CHIPS/TRUFFLE RANCH** 6  

**SIDE SALAD** 6  
Mixed greens | tomato | fennel | onion

**SIDE TRUFFLE RANCH** 3

Gluten Free  
Vegetarian

Sustainability at USC is a shared responsibility that touches all facets of our community and where we all play our part. Our restaurants are Certified by the Green Restaurant Association which measures our performance across several environmental impact metrics. We also partnered with James Beard Foundation’s Smart Catch program by only using seafood from sustainable sources. Most of our produce is sourced from local family farms and our own USC Culinary Garden. To conserve water, we only serve upon request.

*Your check will include a 20% service charge.*

*The 20% service charge will be distributed to the front of house staff.*
mocktails

**PACIFIC RIM 6**
pressed sugar cane | mint | fresh squeeze lime juice | soda water | salt rim

**CARBON BASED 6**
activated charcoal | sparkling watermelon | lemonade

**CARIBBEAN REEF 6**
cocnut water | coconut milk | pineapple juice

**MATCHA MINT CLOUD 6**
mint - matcha tea - heavy cream

**BERRY FRESCA 6**
muddled fresh berries | mint | agave | soda

**WINE**

**DOM. DE CALA, rosé 10-36**
Provence | France 2021

**TWO2, sauvignon blanc 10-36**
Napa Valley 2020

**J LOHR, chardonnay 10-36**
arroyo seco | Monterey, CA 2020

**BEER**

**MODELO ESPECIAL, lager 7**

**BLUE MOON, white 8**

**AMSTEL LIGHT, lager 7**

**HEINEKEN, lager 7**

**BUBBLE STASH, IPA 8**

**VOODOO RANGER, IPA 8**

starters

**TRUFFLE MAC & CHEESE 16**
black truffle | gruyere | goat cheese | parmesan | cheddar

**HEIRLOOM CORN BREAD 8**
salted butter | spicy honey

**ROASTED SHISHITO PEPPERS 14**
garlic yogurt | lemon zest | spice blend

**MEATBALL TRIO 15**
burrata | beef | pork | kalamata toast | tomato pomodoro | parmesan | basil

**BURRATA & GRILLED STONE FRUIT CROSTINI 12**
seasonal stone fruit | golden balsamic | country bread crostini | basil | evoo

**SPINACH ARTICHOKE DIP 12**
Parmesan | tortilla chips

**SOUP OF THE DAY**
cup 8
bowl 12

salads

**MORETON FIG SPRING 16**
black kale | spring citrus | golden beet | breadcrumbs | goat cheese | red wine vinaigrette
don chicken 5 | salmon 6 | shrimp 8 | steak 8

**CAESAR 14**
romaine hearts | rustic crouton | white anchovy | Grana Padano Parmesan
add chicken 5 | salmon 6 | shrimp 8 | steak 8

**SEARED ALBACORE TUNA 18**
bok choy | romaine | pickled shallot | jalapeno | crispy onion | ponzu vinaigrette

**BAJA TURKEY SALAD 18**
crisp tortilla | spiced ground turkey | pepitas | poblano | grilled corn | avocado chipotle sour cream | lime cilantro vinaigrette | cotija cheese

OUR LOCAL FARM PARTNERS

Jamie Farms – Los Angeles County
Yasutomi Farms – Los Angeles County
Tamai Family Farms – Ventura County
Cuyuma Orchard – Ventura County
Coleman Family Farm – Santa Barbara County
Friends Ranch – Santa Barbara County
Schaner Family Farms – San Diego County