

APPETIZERS

Smoked Tomato Soup

basil bruschetta
chive oil, miniature grilled cheese
9

Soup du Jour

daily chef selected soup
Using local farmer's vegetables
10

Beef Tenderloin Maki

chayote, jalapeno, pickled carrot, spicy soy dipping sauce
13

Daily Chef Selected Raw Bar

selected local, sustainable fresh fish
14

Artisan and Farmstead Cheeses

house jam, local dates, ciabatta
three for 16 five for 22

House Made Charcuterie

potted hough, breseola, chicken liver mousse, pancetta with quail egg
chef selected sausage, served with accompaniments
three for 21 five for 34

2 + 2

Choice of 2 cheeses, choice of 2 meats
22

SALADS

Shepherd's Farm Greens

Hilltop Canyon Farm avocado, shallot, toasted pecan, red wine vinaigrette
9

Grilled Abalone Salad

BD Farm mache, fennel, lipstick pepper, kumquat vinaigrette
18

Carpaccio of Beets

BD Farm arugula, roasted beets, toasted hazelnuts, Point Reyes blue cheese, yuzu vinaigrette
12

"Caesar" Salad

Lane Farm romaine lettuce, mustard crouton, crispy white anchovy, garlic vinaigrette
11

**we source free range meats/sustainable seafood
& feature hand selected produce from local farmers**

*a gratuity of 20% may be added to parties of six or more
we strive to honor vegetarian or special dietary requests*

special event catering and food to-go is available – please inquire