

Dinner

Salads, Small Plates & Snacks

- Soup of Today** our daily creation. (chowder every Friday) 8.
- Simple salad** market greens / cucumber / pickled shallot / lemon Vinaigrette 10.
- Spinach Salad** beets / radish / pine nuts / Gorgonzola cheese / red onion / farm egg 13.
- Classic Caesar Salad** Herbed croutons / grated parmesan cheese 11.
- Grilled Octopus Nicóise** French beans / bacon / Nicóise olives / tender greens / soft farm egg 15.
- Chef Snax** crispy chicken goodness / sweet Thai chili 13.
- Israeli Tahini Hummus** Olive oil / pomegranate / zhug / parsley / warm pita 11.
- Crispy Brussels Sprouts** farmer's cheese / pomegranate / garlic / jalapeño-cilantro aioli 12.
- Slow roasted pork belly** Giardinera / Chermoula / Parsley / micro beet sprouts 14.
- Roasted Heirloom Carrots and Romanesco** House made Labneh / toasted pine nuts 11.
- Steak House Sautéed Mushrooms** garlic butter / toasted baguette 8.
- Garlic roasted Organic broccolini** melted aged Vermont cheddar / herbed panko / some butter 10.
- House made "fancy pants" cheese** Long toast / micro greens 9.

Warm and Comforting Entrees

- Organic stone ground Herbed Polenta** cultivated mushrooms / pecorino Romano 15.
- ½ pound ground chuck cheeseburger** bacon / red onion / crisp lettuce / French fries / kosher dill 16.
- Bucatini pasta** in meat sauce / house made meatballs / parmesan 19.
- Bacon wrapped meat loaf** mashed potatoes / good gravy / market vegetables 17.
- Southwestern smoky black bean chili** shredded cheddar / cilantro / red onion / warm tortillas 16.
- Bacon baked Mac and cheese** toasted bread crumbs / Billionaire's bacon 15.
- Linguine pasta** white clam sauce 18.

Entrée Plates

Pan roasted king salmon

Pomegranate harissa / molasses glazed / Freekeh tabbouleh / 26.

Petaluma Organic Chicken and sage dumplings

Braised chicken / Cipollini onion / English peas / carrots / Tarragon Veloute 24.

Really slow cooked Prime beef short rib

Potato puree / house made caraway mustard / pomegranate / Demi-glace 25.

Mesquite-Grilled Dixon Lamb Chops

Roasted Cipollini Onion / sautéed spinach / marble potato / grain mustard demi 39.

7 oz. Grilled USDA choice filet mignon

Garlic crushed potatoes / roasted Brussels Sprouts / Herb bacon butter 40.

Pan seared Diver Sea Scallops

Pesto risotto / toasted pine nuts / market vegetables 37.

BBQ'd, line caught, Swordfish

Barley hash / Bacon / sunchoke / roasted carrot 28.

Mesquite grilled marinated Angus flank steak

Garlic mashers / market vegetables / crispy shallot / demi-glace 26.

Louisiana shrimp and grits

Stone ground white grits / bacon / cheddar / green onion 28.

Duroc Pork Shoulder Steak

Roasted butternut squash / Kabocha squash / spaghetti squash 26.

Menu items may or may not contain nuts, raw fish, raw meat, soy products, cilantro,
strange animal parts, or stock. Just not all at the same time!
We don't want to poison you, so please be sure to inform us of any allergies upon ordering
but we do ask that you do your best to refrain from any non-lethal menu changes
as to enjoy our dishes in the way they are intended.

A sense of adventure is required.

Chef Richard Hyman