

Dinner Menu

All dishes are served tapas style and are meant to be shared

Chilled Salads and apps

- Simple salad Market greens / cucumber / pickled shallot / lemon Vinaigrette 7. (V)
- Baby beet salad Arugula / tangerine / pine nuts / Gorgonzola cheese / red onion / farm egg 9.
- Classic Caesar Salad Herbed croutons / grated Parmesan cheese 10. (V)
- Israeli Tahini Hummus Olive oil / zhug / parsley / warm pita 9. (V)
- Deviled Eggs (3) Different all the time / ask you server / you won't be disappointed / trust me 9.
- Grilled Octopus Niçoise French beans / bacon / Niçoise olives / tender greens / farm egg 15.
- House made Burratta Chilled tomato confit / pesto / balsamic / baguette 13. (V)

Warm Apps

- Soup of today Our daily creation. (chowder every Friday) 8.
- Chef snax Crispy chicken goodness / sweet Thai chili 10.
- Crispy Brussels sprouts Farmer's cheese / blueberries / garlic / jalapeño-cilantro aioli 10. (V)
- Korean BBQ pork belly tacos (2) Cabbage / gojuchang pepper aioli / pickled shallot 12.
- Roasted heirloom carrots and Romanesco House made Labneh / toasted pine nuts 11. (V)
- Mesquite grilled Gulf white shrimp (3) / tomato paprikash / 14.
- Roasted Del Rio sunchokes Spicy tomato coulis / Meyer lemon crema 10. (v)
- Garlic roasted organic broccolini Aged Vermont cheddar / herbed panko 10. (V)
- Grilled Delta asparagus Parmesan panko crumbs / EVOO 11. (V)
- Cheddar bacon biscuit Peppered maple and honey butter 4.

Cheese Selections

- Red Hawk, Pt Reyes CA Cow's milk triple cream. Served with toasted pecans 6.
- Mahon, Menorca, Spain Cow's milk, semi hard cheese. Served with Plum chutney 5.
- Roaring 40's Blue, Tasmania Australia. Maple drizzle and almonds 7.
- Prairie breeze, Milton, Iowa. White cheddar style. Served with sliced Fuji apples 6.
- Ewenique, Holland, Sheep's milk, semi hard cheese. Served with olive oil and black pepper 8

(V) = Vegetarian

A little more substantial (still sharable)

- Spring harvest Spring vegetables from local farms / organic farro / herbs / local olive oil 14. (v)
- Bucatini pasta Cacio e Pepe 12. (v)
- Hand crafted Orecchiette Pasta Pork rib ragu / Parmesan 13.
- Bacon baked mac and cheese Toasted bread crumbs / Billionaire's bacon 11.
- Roasted King salmon Spanish Romesco Sauce 15.
- Roasted Petaluma chicken thighs (2) Sautéed mushrooms / tarragon Veloute 14.
- Pan Roasted Alaskan halibut filet Confit tomato and garlic / fresh basil 19.
- Mesquite-Grilled Dixon lamb chops (2) Seared spinach / mustard demi 22.
- Grilled certified Angus petite filet mignon Garlic mashed potatoes / herb bacon butter 21.
- Pan seared Hokkaido sea scallop Pesto risotto / asparagus tips 14.
- ½ pound ground chuck cheeseburger Bacon / cheddar / French fries / kosher dill 16.
- Mesquite grilled Creekstone grass-fed flank steak Crispy shallot / demi-glace 15.

Sides

- Garlic mashers 5.
- Pesto risotto 8.
- Crushed marble potatoes garlic / herbs / evoo / Maldon sea salt 6.
- Sautéed French green beans shallot / garlic / white wine 6.
- Twice Baked loaded potato bacon / cheddar / green onion / butter 8.
- French Fries 6. Garlic Parmesan fries 8.

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