

## SHARE

### OLIVES & ALMONDS \$6

MARINATED OLIVES | PIMENTON HONEY ALMONDS

### BLISTERED SHISHITOS & PADRONS \$8

WAKAME | LEMON | SEA SALT

### DEVILED EGGS \$8

BACON | TOMATO-CHILE JAM

### HUMBOLDT BAY OYSTERS \$23

SIX KUMOMOTO OYSTERS | FRESNO CHILI MIGNONETTE

### STONE FRUIT & HEIRLOOM TOMATOES \$16

CUCUMBER | SPRING ONION | FETA | PICKED HERBS

### PORK BELLY \$16

CAST IRON BROCCOLI | CHILI | CHARRED LIME | 6 MINUTE EGG

### HAND CUT FRIES \$8

HOUSE KENNEBEC FRIES | BASIL AIOLI

### AVOCADO TOAST \$17

SMOKED RAINBOW TROUT | MUSTARD GREENS | SERRANO

### LITTLE GEM LETTUCES \$13

GREEN GODDESS | SUN GOLD TOMATO | SEA SALT RADISHES

### BUTTERMILK FRIED QUAIL \$17

GODDESS & GALIA MELON | SPRING ONION | MEZZO SECCO



## DINNER

### DAILY RISOTTO \$20

HALF MOON BAY ENGLISH PEAS | SWEET CORN | JIMMY NARDELLO PEPPERS

### McFARLAND SPRINGS RAINBOW TROUT \$30

CHORIZO | MUSSELS | TINKERBELL PEPPERS | FENNEL

### DOUBLE BONE IN PORK CHOP \$46

DESERT KING FIGS | PT REYES BLUE | SABA | SPICY GREENS

### BAVETTE STEAK FRITES \$35

CHIMICHURRI | HOUSE FRIES | ROASTED TORPEDO ONION

### 16oz CAST IRON RIBEYE \$49

CHARRED BABY LEEKS & ONIONS | CONFIT NEW POTATOES | HORSERADISH

### PAN ROASTED GAME HEN \$27

CAULIFLOWER | FLAME GRAPES | CAPERS | HERB PAN JUS

### 8OZ HOUSE GROUND BURGER \$20

WHITE CHEDDAR | AIOLI | EARLY GIRL TOMATOES | GEM LETTUCE | HOUSE FRIES

*Corkage Policy: \$25 each for the 1<sup>st</sup> two 750ml bottles & \$50 for every 750ml bottle thereafter  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*