

## SHARE

**KENNEBEC FRIES \$9**  
HAND CUT | DIJON AÏOLI

**BUTTERMILK FRIED LITTLE FISH \$13**  
MONTEREY BAY SARDINES | CHARRED BLOOD LIME | OLD BAY

**CAST IRON BRUSSELS SPROUTS \$15**  
PORK BELLY | FUYU PERSIMMON | POMEGRANATE | ALMOND

**KNIFE CUT STEAK TARTARE \$17**  
DIJON | CAPERS | CHILI | CROSTINI | FARM EGG

**LAST OF THE HEIRLOOM TOMATOES \$15**  
CUCUMBER | SPRING ONION | RICOTTA | PICKED HERBS

**AVOCADO TOAST \$17**  
SMOKED MT. LASSEN TROUT | WATERCRESS | PICKLED JALAPEÑO

**LITTLE GEM LETTUCES \$14**  
GREEN GODDESS | WARREN PEAR | SEA SALT RADISHES

**COFFEE & BOURBON AGED BEEF RIB \$15**  
ALL DAY SMOKE | LADY APPLES | SWEET & SOUR CABBAGE

## DINNER

**VEGETARIAN RISOTTO \$23**  
MT. SHASTA CHANTERELLES | CELERY ROOT | ACORN SQUASH

**SUGAR PIE PUMPKIN BOLOGNESE \$21**  
'LITTLE EAR' PASTA | FIVE SPICE | MEZZO SECCO

**PAN ROASTED DUCK BREAST \$28**  
DELICATA SQUASH | LADY APPLE | CHARD | MAPLE LARDON | POMEGRANATE

**HALF MOON BAY KING SALMON \$35**  
CHORIZO | TOMALES COVE MUSSELS | GYPSY PEPPERS | FENNEL | CHILI

**DOUBLE BONE IN PORK CHOP \$46**  
LATE SEASON FIGS | PT REYES BLUE | SABA | CIPOLLINI | MUSTARD GREENS

**BAVETTE STEAK & FRIES \$35**  
CHIMICHURRI | KENNEBEC FRIES | CHARRED SCALLION

**28 DAY DRY AGED RIBEYE \$52**  
ROASTED BABY LEEKS | CONFIT NEW POTATOES | NICASIO SQUARE

**AGED & HOUSE GROUND BURGER \$20**  
WHITE CHEDDAR | BASIL AÏOLI | HEIRLOOM TOMATO | GEM LETTUCE | KENNEBEC FRIES

**EXECUTIVE CHEF | TODD SHOBERG**