



Selections & Pricing Subject to Change

To Share

Potato Chips 5
Avocado Toast 11
Deviled Farm Eggs 6
House-Made Pickles 5
Pork & Ricotta Meatballs 15
Fava Bean Crostini, Truffle Oil 6
Macaroni & Cheese, Corn Nuts 12
Charred Organic Carrots, Salsa Verde 7
Crispy Duck Wings, Green Onion, Sesame 12
Salmon Crudo, Shallots, Orange, Lime, Chives 16
Chicken Liver Pate, Green Apple Salad, Crostini 11
Fresh Burrata, Herbs, Kalamata Olive Tapenade 14
Roasted Cauliflower, Leeks, Indian Spice, Yogurt 12
Grilled Duck Hearts, Tunisia-Style, Harissa Potato 14
Crispy Brussels Sprouts, Red Onion, Chili, Capers, Almonds 11
Roast Beef Marrow Bones, Parsley-Caper Salad, Grilled Toast, Sea Salt 15
Tinned Spanish Sardines, Saltines, Shaved Fennel, French Mustard 12

Artisan Cheese

Morbier (Morbier, France) Cow's Milk, Semi-Firm, Ash Center, Nutty 8
Brie (Ille de France, Seine et Marne) Cow's Milk, Double Crème, Rich, Soft 8
St. Andre (Villefranche de Rouerque, France) Triple Crème, Soft, Rich, Brie-Like 8
Roquefort (Gabriel Couter, France) Blue, Sheep's Milk, Tangy, Creamy, Semi-Soft 9
"Barely Buzzed" Cheddar, (Beehive Cheese, Utah) Coffee Lavender Rub, Jersey Milk, Semi-Firm 9
Fresh Goat Cheese (Laura Chenel, Sonoma, California) Goat's Milk, Fresh, Tangy, Natural, Soft 8
Smoked Jalapeno Jack (Fagundes Farms, Hanford, California) Cow's Milk, Smoky, Spicy, Semi-Firm 8
ASSORTED ARTISAN CHEESE SAMPLER PLATE, MELBA TOAST, FRUIT, NUTS 24

To Start

Spring Radishes, Butter, Maldon Salt 7
Roasted Beet Salad, Hazelnut, Greek Yogurt, Za'atar 11
Belgian Endive, French Roquefort, Chive Sticks, Pistachio 11
Market Salad, Oak Leaf, Butter Leaf, Fennel, Radicchio, Fresh Herbs 10

Dinner

Fish Whole Bronzino, Grilled (Greece) White Beans, Spinach, Fennel, Almonds 34
Pork Grilled Rib Chop (Heirloom) Soft Polenta, Grilled Radicchio, Purslane 28
Lamb Shoulder Chop (California) Israeli Cous Cous, Dandelion Greens, Lemon, Herbs 35
Duck Seared Breast (Petaluma) Braised French Lentils, Kumquats, Belgian Endive 34
Chicken Roasted Breast & Leg (Mary's, Sanger) Olive Oil-Mashed Potato, Charred Carrot, Arugula 26
Noodle Stroganoff, Tenderloin, House-Made Buttered Noodle, Mushroom Duxelles, Crispy Leek 29
Beef Sirloin, Duck Fat-Seared (California) Leek & Herb Potato, Butter- Braised Radishes with Greens 36
Beef Filet Mignon (California) Roasted Fingerling Potatoes, Green Beans, Almonds 42

Dessert

Apricot & Strawberry Crisp 9
Affogato, Espresso, Vanilla 8
Chocolate Peanut Butter Pie 9
Tangerine & Meyer Lemon Sorbet 7
Butterscotch Pudding, Caramel, Sea Salt 9
Warm Bread Pudding, Cinnamon Ice Cream 9