**SHAREABLES**

**ARTISANAL CHEESE & CHARCUTERIE BOARD** $18

SELECTION OF SEASONAL CURED MEATS, ARTISAN CHEESES WITH ACCOUTREMENTS

**SPICY SHRIMP TACOS** $14

SWEET CHILI, SESAME SLAW, PICKLED ONION, AVOCADO

V GF **CRISPY SRIRACHA CHICKEN WINGS** $9

POINT REYES BLUE CHEESE, CELERY

**GRILLED PEACH FLATBREAD** $12

PROSCIUTTO, BLACK PEPPER RICOTTA, ARUGULA, BREAKFAST RADISH, VANILLA GASTRIQUE

**SOUPS & SALADS**

GF V **ROASTED CORN SOUP** $10

POBLANO, DUNGENESS CRAB, COTUA CHEESE

*BLACK & BLUE* $18

GRILLED STEAK, ROMAINE, EGG, FRAZZLED ONION, CHERRY TOMATO, CELERY, MAYTAG DRESSING

**BABY ICEBERG WEDGE** $12

CANDIED BACON, POINT REYES BLUE CHEESE, ASIAN PEAR, OVEN-ROASTED TOMATO, SPICED WALNUT, GREEN GODDESS DRESSING

GF **SOUTHWEST COBB** $18

BLACKENED CHICKEN, TOMATO, AVOCADO, CORN, BLACK BEAN, BACON, PEPPERJACK, CILANTRO LIME RANCH

**ENTRÉES**

GF V *SKUNA BAY SALMON* $28

ASPARAGUS, BELUGA LENTILS, SAUCE ROMESCO

*DRY-AGED N.Y. STEAK* $36

BLACK-EYED PEAS, BACON, RAINBOW CHARD, JALAPEÑO CORNBREAD PUDDING, CHIMICHURRI

*RED BIRD FARMS BRUSCHETTA CHICKEN ROULADE* $26

ANGEL HAIR PASTA, CAPERS, LEMON CREME

*FIRE BURGER* $18

BACON, AGED CHEDDAR, LETTUCE, TOMATO, SPICY MAYO, BRIOSCH BUN

FOR A VEGGIE OPTION, MAKE IT AN IMPOSSIBLE BURGER

*BLACKENED AHI TUNA SANDWICH* $18

SMASHED AVOCADO, ASIAN SLAW, BRIOSCH BUN

V **WILD MUSHROOM RISOTTO** $22

TOASTED FARRO, FORAGED MUSHROOMS, PARMESAN, ASPARAGUS, PEA

ADD GRILLED SHRIMP $8

**SIDES**

**LUIGI FRIES** $8 V

OREGANO, GARLIC, PARMESAN, SUN-DRIED TOMATO AIOLI

**RATATOUILLE COUS COUS** $8 V

PARMESAN, BASIL

**FARRO RISOTTO** $12 V

PARMESAN, FINE HERBS

**SWEET POTATO FRIES** $8 V

MAPLE AIOLI

*SPLIT CECKS FOR PARTIES OF 6 OR MORE WILL BE SPLIT EVENLY BETWEEN EACH FORM OF PAYMENT.*

V: VEGETARIAN  GF: GLUTEN FREE

**FARMS & CURATORS**

OUR KITCHEN STRIVES TO SOURCE FROM LOCAL, AND SUSTAINABLE FARMS WHENEVER POSSIBLE.