

getting started

OLIVES & JARDINIÈRE citrus & fennel marinated olives, pickled market vegetables 5

HOUSE-MADE RUSTIC BEER BREAD honey butter, sea salt 4

HOUSE-CUT KENNEBEC FRIES ketchup, spicy aioli 5

HOT WINGS blue cheese ranch, pickled onions 8

DEVILED HAM SCOTCH EGG seven minute egg, spicy aioli 10

WHITE SHRIMP & GRITS smoked tomato, spring garlic, white hominy grits 11

vegetables

FARMERS MARKET SOUP 9

WILD ARUGULA & FRISEE SALAD cara cara orange, berbere spiced walnuts, blue cheese, agave-orange vinaigrette 13

SPINACH & QUINOA SALAD cherry tomatoes, persian cucumber, radishes, pepitas, hopyard cheddar, charred scallion vinaigrette 13

SAUTEED SWISS CHARD pine nuts, golden raisins 7

CRISPY BRUSSELS SPROUTS & CAULIFLOWER taggiasca olives, lemon, remoulade 7

GRILLED DELTA ASPARAGUS bocquerones, preserved meyer lemon 7

house-made pasta

FARRO SPAGHETTI spicy cauliflower ragu, celery root puree, pepato cheese 18

ROSEMARY PAPPARDELLE pork sugo, piquillo peppers, crescenza cheese 19

entrees

SHRIMP RISOTTO asparagus, roasted pepper, parmesan cheese 20

MARIN SUN FARMS BEEF BURGER red onion-bacon jam, smoked garlic aioli, white cheddar, lettuce, sweet onion, pickles, seeded pain de mie, kennebec fries 16
add bacon 3, avocado 3, egg 2

ALASKAN KING SALMON black eyed peas, green garlic, romaine hearts, romesco 22

ROMAN BRAISED BEEF SHORT RIBS smoked rutabaga puree, grilled asparagus, horseradish chimichurri 22

dessert

MEYER LEMON CUSTARD graham cracker, earl grey marshmallow 9

CHOCOLATE BROWNIE butterscotch caramel, bruleed banana 9

SCOOPS cinnamon gelato, vanilla gelato, mandarin orange sorbet
one scoop 3
three scoops 8

ARTISAN CHEESE BOARD

one - 6 two - 11 three - 16

house-made seeded lavish, seasonal fruit & assorted nuts

bellwether farms "pepato" sheep's milk

rogue creamery "hopyard" cow's milk

cowgirl creamery "st. pat" cow's milk

