

# Starters

Hearty Stew of the Day – 7  
Farmers Market Soup of the Day – 7  
Hand Cut French Fries – Tillamook Sharp Cheddar – Crumbled Bacon – Spicy Ketchup – 9  
Beer Battered Calamari – House Made Pickle – Jalapeño Fraiche – 12  
French Fried Green Beans – Horseradish Honey Mustard Dip – 7  
Pizza of the Day – 12  
(Please Allow 15 Minutes Cooking Time)

# Salads

Peach Caprese – Frog Hollow Peaches – Ripe Strawberries – Fresh Mozzarella – Aged Balsamic – Basil – 9  
Baby Iceberg – Heirloom Tomato – Apple Smoked Bacon – Echo Mt. Blue – Pt. Reyes Buttermilk Dressing – 10  
Baby Spinach – Shaved Fennel – Cara Cara Segments – Toasted Pecans – Champagne Vin – 8  
Organic Mache – Avocado – Toy Box Tomatoes – Grapefruit – Parmesan Crisp – Habanero Lime Vin – 10  
Wild Arugula Caesar Salad – Anchovies – Capers – House Made Crouton – Parmigiano Reggiano – 11  
(Add Grilled Chicken Breast – 7)

# Mains

Red Wine Braised Short Ribs – Buttermilk Mashed Potatoes – Steamed Baby Broccoli  
Half Order – 18 / Full Order – 25  
Carnaroli Risotto – Portobello Mushrooms – Snap Peas – Leeks – Truffle Oil – Parmigiano Reggiano – 17  
Pan Seared Scallops – Cashew Rice Pilaf – Garlic Blue Lake Green Beans – Tangy Orange Sauce – 25  
Home Made Chicken Pot Pie – Yukon Gold Potato – Sugar Snap Peas – Pearl Onions – Flakey Biscuit – 16  
Pan Seared Arctic Char – Butter Beans – Chorizo – Heirloom Tomatoes – Garlic Zucchini Sauté – 24  
Grilled Creekstone Ranch 10oz. N.Y. Steak – Hand Cut Truffle Fries – Pt. Reyes Blue Crumble – 26  
Granoro Lumache Pasta – San Marzano Tomato Sauce – Heirloom Tomatoes – Basil – Parmesan – 17  
Grilled Chicken Breast – Home Style Fingerlings – Lemon & Chili Flake Broccolini – Citrus Glaze – 18

# Sides

Home Style Fingerling Potatoes  
Blue Lake Green Beans  
Lemon & Chili Flake Broccolini  
Garlic Zucchini Sauté  
Cashew Rice Pilaf

(All Sides – 6)

Chef de Cuisine – Jeramiah Wheelless

\* All Substitutions \$2/ Corkage – \$20 per Bottle/ Split Plates – \$3 per Plate  
We use only antibiotic and hormone free meats and our fish is sustainable.  
Our produce is organic when possible and our menu changes seasonally.