

BAR SNACKS

House Marinated Olives – 4

Assorted Pickle Jars, Röckenwagner Breads -- 4.50 - 6.50

Brussels Sprouts / Jalapeños / Beets / Giardiniera / Red Onions

Edamame Hummus, Spicy Crackers --

Warm Cheese Gougères, Point Reyes Mornay Sauce – 7

Avocado Crostini, Grilled Bread -- 8

APPETIZERS

Röckenwagner Breads and Spreads -- 8

Roasted Market Vegetables, Goat Cheese, Thyme Vinaigrette – 11

Vegetable, Vegetable, Vegetable Soup, Dollop of creme fraiche- 8

Crabcake, Orange, Arugula, Hearts of Palm, Caper Aioli – 15

Chilled Shrimp, Avocado, Jicama, Horseradish Vinaigrette – 14

Pain Perdue, Jalapeño-Maple Syrup, Bacon, Roasted Peppers, Fried Egg – 11

Shaved Vegetables, Toasted Pine Nuts, Parmesan, Banyuls Vinaigrette – 9

Grilled Octopus, Soy glaze, braised red cabbage- 13

Roasted Marrow Bones, Red Onion Jam, Sea Salt, Sourdough – 10

Grilled Radicchio, Fennel, Frisée, Pear, Balsamic Vinaigrette – 11

Shredded Kale & Brussel Sprouts, Dates, Pecan, Blue Cheese Dressing – 11

Beef Tartar – 14

ENTREES

Steamed Mussels, Chorizo, Cilantro, White Wine – 18

Rock Fish, Kohlrabi, Baby Carrots, Lemon Herb Broth -- 20

Seared Scallops, Sweet Garlic Puree, Cauliflower, Fried Capers – 21