



TENTATIVE MENU

APPETIZERS

Terrine board: Pheasant Galantine with Natural Aspic, Head Cheese, Rabbit Terrine, Country Pork Pate, Liver Mousse. Fresh Bread, House Pickled Vegetables and Mustard

Scotch Egg with Scotch Bonnet Aioli and Pickled Kohlrabi

Sumac Rubbed Slow Cooked Lamb Ribs with Tzatziki

Gnudi with Parsnip Puree, Chestnuts, Wild Mushrooms and Sage Brown Butter

Poutine with Smoked Pork Jowl Gravy, Cheese Curds and Crisp Jowl

House Made-Fire Roasted Sausage with Potato Puree and Red Wine Jus. Grainy Mustard

Duck Confit Scrapple with Farm Fresh Fried Egg, Sweet Onions and Pickled Hot Peppers

House Smoked King Salmon with Beet Relish, Caviar, Crème Fraiche and Parsley Puree

SALADS

Chopped Salad. Romaine Lettuce, Radishes, Garbanzo Beans, Chopped Eggs, Stilton Cheese, Croutons and Spicy Ranch Dressing

Arugula Salad with Endive, Dates, Whole Natural Almonds, Citrus, Shaved Manchego, Saba and Extra Virgin Olive Oil.

House Salad

SOUPS

Spilt Pea Soup with Bacon and Brioche Croutons

Soup of The Day (seasonal)

RAW BAR

Oysters on the Half Shell with Banyuls Black Peppercorn Mignonette

Cherry Stone Clams on the Half Shell with Cocktail Sauce

BAR SNACKS

House Made Potato Crisps

Citrus Spiced Mixed Nuts

House Made Pretzel Braids with Bitter American IPA Cheese Sauce

House Cut Kennebec Fries with Malt Vinegar Aioli and Fried Parsley

MEATS, FISH and MAINS

Rotisserie: Lamb Leg, Suckling Pig, Whole Chicken

Roasted Duck Breast with Pomegranate Jus

Wood Grilled King Salmon with Chimichurri Sauce

Wood Grilled Bavette Steak with Red Wine Jus and Bernaise Sauce

Braised Lamb Shepard's Pie

Shell Fish Sea Food Stew in a Lobster Essence with Grilled Bread and Red Pepper Aioli

Grilled cheese with Aged Vermont Cheddar. House Bacon, Tomato Slices.

Wood Grilled Sirloin Burger with choice of Aged Vermont Cheddar, Stilton or Gruyere Cheese on a Brioche Bun

SIDES

Mac n Cheese

Roasted Cauliflower

Marinated Beets

Potato Puree

House Made Kennebec Fries

Wilted Spinach with Béarnaise Sauce

Sautéed Brussel Sprouts with Bacon and Caramelized Apples

21st Amendment Brewery- Back in Black- San Francisco CA, American Black IPA, 6.8 ABV	\$6
21st Amendment Brewery- Bitter American- San Francisco CA, Extra Pale Ale, 4.4 ABV	\$6
21st Amendment Brewery- Hell or High Watermelon Wheat- San Francisco CA, Watermelon Wheat Beer, 4.9 ABV	\$6
Ace Cider Company- Perry Cider- Sebastopol CA, CA Cider, 5.0 ABV (Gluten Free)	\$7
Anchor Brewing Company- Big Leaf Maple, San Francisco CA, American Amber/Red Ale, 6.0 ABV	\$6
Anchor Brewing Company- California Lager- San Francisco CA, American Pale Lager, 4.8 ABV	\$6
Anheuser-Busch- Budweiser, American Lager, St. Louis MO, 5.0 ABV	\$5
Anheuser-Bush- Bud Light- St. Louis MO, American Light Lager, 4.2 ABV	\$5
Bear Republic Brewing Company- Hop Rod Rye- Healdsburg CA, American Rye IPA, 8.0 ABV	\$6
Bulmers Ireland- Magnier's Irish Cider, County Tipperary Ireland, Cider, 4.5 ABV (Gluten Free)	\$7
Cuauhtémoc-Moctezuma Brewery- Tecate- Monterrey, Nueva Leon, Mexico, Mexican Pale Lager, 4.5 ABV	\$5
Deschutes Brewery- Jubeale Nitro- Bend OR- Strong Winter Ale, 6.7 ABV	\$6
Drake's Brewing Company Aroma Coma- San Leandro CA, American IPA, 6.75 ABV	\$6
Dogfish Head Brewery 90 Minute IPA- Milton DE, Imperial IPA, 9.0 ABV	\$8
Firestone Walker Brewing Company Oaktobefest- Paso Robles CA, German Marzen, 5.0 ABV	\$6
Guinness Draught- Dublin Ireland, Irish Dry Stout, 4.2 ABV	\$7
Heretic Brewing Company Evil Twin- Fairfield CA, Strong Red Ale, 6.8 ABV	\$6
Heretic Brewing Company Shallow Grave- Fairfield CA, Porter, 7.0 ABV	\$6
Lagunitas Brewing Company Lagunitas IPA- Petaluma CA, American IPA, 6.2 ABV	\$6
Lagunitas Brewing Company A Little Sumpin' Wild- Petaluma CA, Belgian IPA, 8.8 ABV	\$6
Ninkasi Brewing Company- Believer- Eugene OR, Double Red Ale, 6.9 ABV	\$6
North Coast Brewing Company- Scrimshaw Pilsner- Fort Bragg CA, Pilsner, 4.7 ABV	\$6
Ommegang Brewery- Witte- Cooperstown NY, Belgian Witbier, 5.2 ABV	\$7
Pine Street Brewery- Atom Splitter- San Francisco CA, American Pale Ale, 5.0 ABV	\$6
Spaten-Franziskaner-Brau Franziskaner Hefe-Weisse- Munich Germany, German Hefeweizen, 5.0 ABV	\$7
Speakeasy Ales and Lagers- Prohibition Ale- San Francisco CA, American Style Amber Ale, 6.1 ABV	\$6
Sierra Nevada Brewing Company- Kellerweis- Chico CA, Hefeweizen, 4.8 ABV	\$6
Stella Artois- Leuven Belgium, European Pale Lager, 5.2 ABV	\$7
Stone Brewing Company- Levitation Ale, Escondido CA, Amber Ale, 4.4 ABV	\$6
Trumer Brauerei Berkeley- Trumer Pilsner- Berkeley CA- German Pilsner, 4.9 ABV	\$6

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Tap Wine

Type of Wine, Glass Price, Half Carafe Price, Full Carafe Price

Borzoi White Blend- \$9, 25, 50
Acrobat Pinot Gris- \$10, 28, 56
Paul Dolin Sauvignon Blanc- \$11, 31, 62
Dieberg Chardonnay- \$13, 37, 74

Diseno Malbec- \$9, 25, 50
Calaveras MTVG- \$10, 28, 56
The Rule Cabernet Sauvignon- \$12, 34, 68
Don and Sons Pinot Noir- \$13, 37, 74

Bottled Wine

Newton Chardonnay- \$46
Provenance Sauvignon Blanc- \$38
Zocker Gruner Vetliner- \$47
Epiphany Grenache Blanc- \$48

Orogeny Pinot Noir- \$58
Rosenblum Zinfandel- \$21
J. Lohr Petite Syrah- \$49
Steele Cabernet Sauvignon- \$52

Rose

Chateau D'Esclans Whispering Angel Rose- \$45
Domaine Chandon Etoile Rose- \$58

Prosecco

Stellina Di Notte Prosecco- \$9 Glass, \$29 Bottle
Mionetto Organic Prosecco- \$41
Antinori Col De Salici Valdobbiadene- \$43

Sparkling

Sofia Blanc De Blancs 187ml Cans- \$10
Domaine Chandon Etoile Brut- \$47
Schramsberg Mirabelle Brut- \$61
Veuve Clicquot Yellow Label- \$112