



tonight's menu

PIZZA

California Tomatoes stracciatella, basil & parmesan

Bellwether Farms Ricotta blistered cherry tomatoes, chopped spinach & garlic oil

Wood Fired Mushrooms sliced lomo, caciocavallo & marin roots arugula

TO START

Chicken & Spring Vegetables in brodo acini di pepe, parmesan & extra virgin olive oil

Avocado Hummus pickled green almonds, nigella seeds & rustic bakery flatbreads

Allesina Cured Meats calabrese salami, finocchiona, sopressa & joy's duck egg salad, with house-made bread & butter pickles

Marin Roots Harvest Sweet & Bitter Greens market vegetables, soft herbs & fromage blanc vinaigrette

Burrata Cheese crispy artichokes, cracked green kalamata olives, fried capers & frilled mustard greens

Tomales Bay Oysters english cucumber & pink peppercorn mignonette

Crispy Half Moon Bay Smelts butterball potato & arrowsmith farm sorrel salad

Bloomfield Farms Butter Lettuce smoked trout, fava beans, fried sunchokes, tarragon & mustard vinaigrette

DiStefano Stracciatella pickled peppers & della fattoria bruschetta

County Line Harvest Beet Salad point reyes farmstead original blue cheese, santa barbara pistachios with toasted dill seed vinaigrette

WOOD-FIRE & ENTREES

Grilled Half Corvina fried artichoke couscous, dried gaeta olives, shaved green garlic & chimichurri

California Halibut full belly farm cracked wheat, smashed golden beets, vadouvan spiced leeks & pickled walnut pesto

Ditalini Pasta lemon chickpea purée, bellwether farm ricotta, county line harvest root spinach, english peas, grated pecorino & mint

Grilled Marin Sun Farms Beef Ribeye smashed potato, mushroom conserva, jesse's watercress & green peppercorn salsa

Roasted Jidori Chicken toasted farro, grilled green asparagus, black pig farm bacon & smoked almond salsa verde

ON THE SIDE

Little Organic Farm Smashed Butterball Potatoes with chimichurri

Fried Artichoke Couscous green garlic, walnut & lemon salsa verde

Sweet English Peas smoked salmon, mint & dill yogurt

Spice Roasted Carrots harissa, marshall farms honey & flying disc ranch barhi dates

Sacramento Delta Green Asparagus egg vinaigrette & charred polenta bread crumbs

CHEESE & DESSERTS

Fiscalini Farmstead's Extra Mature Bandaged Cheddar unbound bread & butter pickles

Andante Dairy's Etude blue chair black mission fig jam

Orange Almond Cake mascarpone cream, campari citrus & fennel pollen

Tellicherry Peppercorn Meringue spring rhubarb, creme fraiche & candied mint

Tomatero Strawberries chamomile custard, marshall farms wildflower honey glaze & sweet grissini

Valrhona Chocolate Budino freddy guys hazelnut praline, la mill coffee streusel & st benoit yogurt