

BAR PROVISIONS

Nduja spread, chili, goat cheese, herbs and spices 9

Whipped pork fat, hazelnut miso, apple butter 9

Beet pimento dip 8

Grilled focaccia, parmesan, herbs 8

Salt cod beignets, garlic aioli, olive oil 9

House cured and smoked fish MP

Cured duck breast 12

Lomo 12

La Quercia speck 12

Selection of Cheese: Crater Lake Blue, Wagon Wheel,

Mixed Drum Tomme 18

Oysters on the half shell, black pepper vinegar, cocktail sauce, hot sauce 20 / 40

Pickle plate 12

Grilled Pt. Reyes mozzarella, lemon,
smoked tomato jam 10

Meatballs, red sauce 12

Fried Brussel sprouts, chili, sesame seed, lime 6

French fries 6

Burger 18

cheese, lettuce, tomato, onion, pickles, french fries

Bacon 3

Egg 3

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sauce 20 / 40

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tomato jam 10

SALADS

Grilled avocado salad, kohlrabi, heirloom citrus dressing, wheat crisp 12

Greens of different varieties, textures and flavors, black garlic ranch, bread, cheese, eggs 12

Horiatiki, market selections of fresh fruit and produce, feta cheese 13

Grilled broccoli, smoked cheddar cheese, green goddess dressing, wild arugula 12

APPETIZERS

Aged beef tartare, grilled lobster tail, ahi tuna, pickles, egg yolk, tomatoes, grilled bread 20

Black cod poke, kombu, brown butter dashi, house fish sauce, sesame seeds 12

Curry of baby turnips, trout roe, marcona almonds, spiced bread crumbs 12

Dumplings of chicken and shrimp, roasted chicken gravy, parmesan 13

SKEWERS

Grilled Mt. Lassen trout, wild mushrooms, eggplant 12

Roasted sturgeon belly, heirloom rice, sourdough, matsutake 12

Grilled blue mussels, salad of potatoes stewed in white wine, beer and house miso, ham, spinach 12

Smoked foie gras, seasonal shelling beans, bean soup, fermented truffle 22

PLATES

Charcoal roasted duck, valencia orange, heirloom spinach, black barley, citrus sauce 38

Aged ribeye, cornbread pudding, young leeks, salsa verde 38

Roasted pork neck, crispy rib, country gravy with trimmings, rye, grilled greens 28

Ling cod with clams, spot prawns and delicata squash 32

California sea bass, wilted savoy cabbage, brown butter, anchovy 25

SWEETS

9

Japanese-style cheesecake, persimmon, parmesan, cream cheese ice cream

Thousand layers of chocolate smores, vanilla marshmallow, smoked chocolate mousse, burnt sugar

Roasted hazelnut torte, chocolate fudge, ice cream of orange blossom and spices

Soft serve of local cream and fig leaves, fig & red wine jus, and a wafer of dried figs

Raspberry and verbena sorbet, raspberry sauce, black licorice, honey pollen, angel food cake

COCKTAILS

Hawaiian Dream 14
Agricole rum, pineapple, coconut, lilikoi

Old Ball Game 14
Popcorn & peanut-infused rye whiskey, demerara, leather

Thief in the Night 13
Gin, campari, vermouth, cigar

Route 15 13
Mosto Verde Italia Pisco, lemon, cream, egg white, orange blossom, honeycomb

Panache Indochine 12.5
IPA, gin, whole pressed lemon, ginger, kaffir lime

Between the Vines 14
Mezcal, pomegranate cordial, agave, lime

DRAFT BEER

Kronenbourg 1664, Pale Lager 7
Strasbourg, France

Old Speckled Hen, English Ale 8
Bury St Edmunds, Suffolk, UK

BOTTLED BEER & CIDER

Shacksbury, Farmhouse Dry Cider (500 ml) 22
Shoreham, VT

Mad Fritz, rotating selection (750 ml) 39
Napa, CA

Brasserie Dupont, Farmhouse Saison (375 ml) 15
Tourpes, West-Hainaut, Belgium

Brouwerij Bosteels, Tripel Karmeliet (330 ml) 15
Buggenhout, Belgium