

PICK & SHARE

Seasonal Jars, House Baked Bread	\$8-
~Roasted beets, house made ricotta OR	
~Pork rillettes, pickled radish	
Tater Tots	\$8-
Crème fraîche, American salmon roe	
Duck Sausage Rolls	\$8-
Seasonal mustard	
Pastrami Smoked Salmon	\$12-
Meyer lemon parsley remoulade, toast points	
Lincoln Farm Butchers Board	\$18-
Cured meats, house-made sausage, pork rillettes, stone ground mustard, pickled onions, cornichons	

MEAT

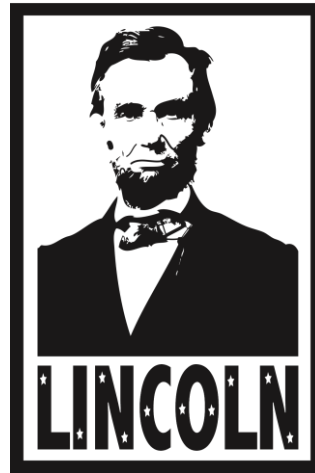
Chicken Pot Pie	\$10-
Apple Glazed Pork Belly	\$11-
Jalapeño baked beans	
Hanger Steak	\$13-
Grilled, sunchoke Lyonnaise, red wine onions	
Pork Tenderloin	\$14-
Spaghetti squash gratin, sour cherry	
Meyer Farm Tenderloin	\$15-
Old fashioned creamed spinach, tarragon bacon butter	

FISH

Pan Seared Salmon	\$11-
White bean purée, chorizo, basil	
Potato Crusted Cod	\$12-
New potatoes, poached leeks, verjus sauce	
Oysters Gratinée	\$12-
Cornbread breadcrumbs, Parmigiano Reggiano	
Tuna Tartare	\$14-
Lemon horseradish, sunchoke chips	

VEGETABLES & ROUGHAGE

Braised Brussels Sprouts	\$7-
Bacon lardons, cranberry butter	
Seasonal Chop Salad	\$7-
Corn, watermelon radish, avocado, English peas	
Farmhouse Macaroni & Cheese	\$8-
House Cut French Fries	\$8-
Sweet potato or cowboy potato	
Sea salt, flight of dips	
Or truffled	Add \$2-



FRESH OYSTERS

(WEDNESDAY – SATURDAY)

ASK YOUR SERVER FOR TODAY'S MARKET SELECTION

1/2 DOZEN \$12-
DOZEN \$24-

SEASONAL PLATES

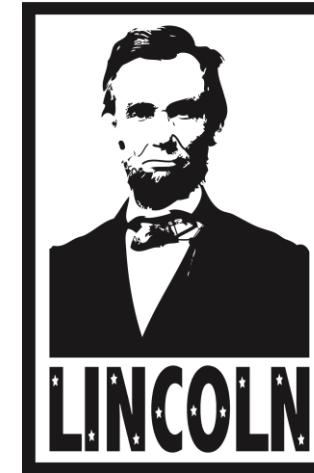
"With memories of winter fading, tender shoots, young sprouts and fresh greens begin pushing their way through the warming soil"

Beer Battered Baby Artichokes	\$8-
Lemon tarragon aioli	
Calamari Fries-Tabasco Tartar	\$9-
Mushroom Bruschetta	\$8-
Spring pea ricotta, toasted pine nuts	
Local Farms Cheese Board	\$14-
House baked bread, seasonal condiments	
Spring Pea Soup	\$7-
Lemon crème fraîche, carrot zucchini bread croutons	
Fried Quail & Waffles	\$12-
Leek maple gravy	
Beef Short Rib	\$13-
Roasted ramp purée, natural jus	
Grilled Steel Head Trout	\$13-
Sweet corn succotash, tomato jam	
Crabcake	\$14-
Grapefruit avocado salad	
Sunchoke & Lobster Risotto	\$14-
Garlic Shrimp	\$11-
Meyer lemon confit, parsley pesto	
Mussels With Apple & Fennel	\$12-
Granny Smith apples, fennel pollen	

Whole Roasted Spring Chicken	\$20-
Pan gravy, caramelized shallots	

Spring Gnocchi	\$12-
English peas, ramps, asparagus, portobello mushrooms	
Heirloom Tomato Salad	\$8-
Artichokes, Marisa cheese, lemon vinaigrette	
Poached Asparagus	\$8-
Roasted beets, orange, chervil goat cheese	
Shaved Carrot With Dates	\$7-
Pine nuts, Manchego cheese	
Bitter Greens Salad	\$8
"Six minute egg", crispy bacon, sherry vinaigrette	
Roasted Vegetable Tian	\$8-
Eggplant, zucchini, tomato, breadcrumb crunch	
Iron Skillet Frittata	\$8-
Chard, mushroom and Swiss cheese	
Asparagus Papardelle	\$8-
Shaved green and white asparagus	
Spaghetti Squash Gratin	\$7-
Parmigiano Reggiano, parsley	
Caramelized Grape Risotto	\$11-
Arugula, roasted walnuts, goat cheese	
Spring Wedge Salad	\$7-
Candied hazelnuts, green goddess dressing	

House Made Pasta	\$12-
Market vegetables, Parmigiano Reggiano	



SIGNATURE COCKTAILS

Lincoln Sour	\$10-
Gettysburg Address	\$10-
Lady Lincoln	\$10-
Honest Abe's Moonshine	\$10-
Mason Jar Featured Cocktail	\$10-
Emancipation Punch (serves six)	\$45-

WINE - By the glass

SPARKLING & ROSE

La Marca Proseco, Spain	\$9-
Scharffenberger Brut, CA	\$12-
Rose Sparkling, CA	\$14-
Van Duzer Pinot Noir Rose, CA	\$10-

WHITES

Franciscan Chardonnay, CA	\$12-
SXS Chardonnay, Australia	\$8-
Kendall-Jackson, Avant, CA	\$10-
Napa Cellars Sauvignon Blanc, CA	\$8-
Hall Sauvignon Blanc, CA	\$10-
Frogs Leap Sauvignon Blanc, CA	\$12-
Mercer Riesling, WA	\$8-
Callia Alta Pinot Grigio, Italy	\$9-
Bodega Colomé Torrontés, Arg	\$9-

REDS

Morgan Cotes du Crow's, CA	\$12-
Avalon Cabernet Sauvignon, CA	\$10-
Napa Cellars Cabernet, CA	\$14-
Flying Fish Merlot, WA	\$9-
Forefront Pinot Noir, OR	\$14-
Chanarmuyo Estate Malbec, Arg	\$8-
Supertuscan, Brancaia "Tre", Italy	\$14-
Garnacha Castillo de Monseran, Sp	\$9-

AMERICAN ZINFANDEL

Four Vines Old Vine Zinfandel, CA	\$8-
Folie a Deux Zinfandel, CA	\$10-
Paso Creek, Zinfandel, CA	\$10-
Murphy Goode, Zinfandel, CA	\$12-
Ridge East Bench, Zinfandel, CA	\$14-
Terra d'Oro old vines, Amador CA	\$16-

Executive Chef: Demetrio Zavala Chef de Cuisine: Joseph Pairé

Consuming raw meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

Gratuity of 18% will be added to parties of 6 or more.