

Dinner Menu

Starters

Local Artisan Cheeses	\$16
crostini, pear mostarda, spiced candied walnut	
Young Lettuces (GF, VG)	\$6/10
radish, olive, kumquat, pistachio, golden balsamic	
Kale Caesar (GF)	\$12
panisse crouton, local sardines, estero asiago, mustard seed, mendo nori	
with grilled rocky jr. chicken breast	\$15
Baby Carrot Salad (GF, V)	\$12
ruby grapefruit, fennel, kalamata soil	
Trillium Wedge (GF)	\$13
butter lettuce, applewood-smoked bacon, pennyroyal bleu, local farm egg	
Soup of the Season	\$6/10
Ebby's Farm Spring Pea Arancini (V)	\$12
mozzarella, english pea, mint	
Local Dungeness Crab Strudel	\$15
capers, nasturtium, meyer lemon	
Rocky Jr. "Hot Wings" (GF)	\$10
celery, celeriac, pennyroyal bleu, ancho sauce	

Entrees

Rocky Jr. Chicken (GF)	\$24
parsnip, fingerling, cipollini onion, cracklin	
Marin Sun Farms Ribeye (GF)	\$30
potato, garlic, baby carrot	
Local Butterfish	\$28
asparagus, farro, meyer lemon	
Dave's Rabbit Meatballs & Tortelloni	\$22
sunchoke, ricotta, arugula (available vegetarian)	
Spring Vegetable Collard Rolls (GF, VG)	\$20
cauliflower, beet, local hedgehog mushrooms	
Becker Lane Pork Loin & Belly (GF)	\$26
maple, gewurztraminer, heirloom bean, turnip	

Lunch Menu

Local Artisan Cheeses crostini, pear mostarda, spiced candied walnut	\$16
Baby Lettuces (GF, VG) radish, olive, kumquat, pistachio, golden balsamic	\$6/10
Kale Caesar (GF) panisse crouton, local sardines, estero asiago, mustard seed, mendo nori with grilled rocky jr. chicken breast	\$12 \$15
Baby Carrot Salad (GF, V) ruby grapefruit, fennel, kalamata soil	\$12
Trillium Wedge (GF) butter lettuce, applewood-smoked bacon, pennyroyal bleu, local farm egg	\$13
Soup of the Season	\$6/10
Hand-Carved Diestel Roast Turkey Breast Sandwich bellwether carmody, torpedo roll, bacon, avocado, arugula, roasted garlic aioli (includes fries or onion rings or root veg slaw)	\$12
Rocky Jr. Chicken Spiedie (GF) garbanzo flat bread, grilled onion, mushroom, baby lettuce, cabernet vinaigrette (includes fries or onion rings or root veg slaw)	\$10
House Ground Burger or House Veggie Burger (V) soft roll, butter lettuce, raw daisy cheddar, tomato-pickle aioli, caramelized onion (includes fries or onion rings or root veg slaw)	\$12
Pork Schnitzel Reuben rye, house kraut, central coast creamery holy cow, caper aioli (includes fries or onion rings or root veg slaw)	\$12
Roasted Vegetable Pinwheel (GF, VG) chic pea crepe, herb white bean, arugula (includes fries or onion rings or root veg slaw)	\$10
Grilled Cheese (V) brioche, estero gold, vella raw daisy cheddar (includes fries or onion rings or root veg slaw) with bacon	\$9 \$11
Local Rock Cod Fish & Chips root veg slaw, lemon-caper aioli	\$15

Desserts

\$9

Blood Orange Meringue Tartlet
short crust, vanilla bean meringue, cardamom

Butterscotch Pie
chantilly, caramel

Bourbon Cream Beignets
maple glaze, candied bacon

Irish Coffee Cheesecake (GF)
bailey's irish cream, kahlua, espresso

Dark Chocolate : White Chocolate (GF)
molten cake, ganache, cacao nib

Baked Alaska
olive oil cake, kumquat meringue, mint ice cream

House Made Ice Cream

\$3/

scoop

House Made Sorbet

\$3/scoop

Milkshake

\$5