



SHARE PLATES & STARTERS

Soup of the Day	9
Tempura Coconut Shrimp mango & coconut puree	18
Tuna Saku Crudo sashimi grade ahi, basil ponzu, soy, sriracha mango salsa, crisp wonton	14
Crispy Calamari calamari steak strips, sweet chili sauce spicy tempura jalapenos	16
Vegetarian Flatbread broccolini, wild mushroom, mozzarella, arugula	14
Summer Charcuterie Plate toy box melon, prosciutto di parma french brie, crostini, fig jam	16
Steamed Thai Red Curry Mussels fennel, lime, sake, cilantro	17
Lemongrass Marinated Chicken marinated chicken, lettuce cups soy, sambol, peanuts, chilis	15
Burrata Plate inspired by the bounty of marin farmer's market	14
Lobster Mac & Cheese w/Bacon	16

SALADS

Hail Caesar hearts of romaine, lemon anchovy dressing add chicken 6	12
Baja Shrimp Salad black beans, salsa, corn, pepita dressing	22
Oven Roasted Beet Salad orange, goat cheese, hazelnuts, verjus	13
The "Wedge" applewood smoked bacon, pickled onions pt reyes blue cheese dressing	13
County Line Harvest Greens asian pear, spiced candied nuts crumbled blue cheese	12

SIDES

Garlic Green Beans	7
Caramelized Bacon Brussels Sprouts	8
Sweet Potato Shoe Strings	7
Truffle Fries	9

MAINS

Roasted Petaluma Farms Chicken whipped potatoes, seasonal baby vegetables country style wild mushroom pan gravy	26
Hilltop Eggplant Parmesan ricotta, mozzarella, marinara, basil	22
Cedar Plank Salmon sweet barbecue glaze, crispy onion whipped yukon potato, french beans	28
Capellini Con Gamberi angel hair pasta, prawns, local tomato basil, parmesan cheese	28
Lentil, Wild Mushroom & Kale Medley steamed seasonal market vegetables roasted carrots	20
Idaho Kobe Beef Burger bacon, tillamook cheddar, red onion lettuce, tomato, sriracha aioli	18
28 Day Aged Filet Mignon pt. reyes blue cheese, maître d' butter, haricots bacon chive mashed potatoes port wine demi glaze	38
Kobe Beef Steak Frites truffle french fries, garlic green beans chimichurri	29
Grilled Duroc Pork Rib Chop charred radicchio, oven roasted brussels sprouts ginger apricot glaze, aged balsamic gastrique	28
Pan Seared Petrale Sole Picatta crème fraiche, crispy risotto cake medley of vegetables	29
Farmer's Market Vegetarian Risotto seasonal vegetables, balsamic, chardonnay	20
Short Rib Pot Roast cabernet sauce, mashers, peas & carrots horseradish crème fraiche, crispy parsnips	28
Vegan Orecchiette Pasta wild mushrooms, wild baby arugula, garlic shallots, lemon, aged balsamic, e.v.o.o	20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness.
We purchase the finest local ingredients.
We source sustainable Seafood.