



SHARE PLATES & STARTERS

Soup of the Day	9
Cajun Crab Stuffed Shrimp fresh dungeness, sriracha aioli, mango puree	18
Crispy Calamari calamari steak strips, sweet chili sauce tempura jalapenos	16
Vegetarian Flatbread broccolini, wild mushroom, mozzarella, arugula	15
Reconstructed Tuna Crudo won ton, citrus ponzu, sambol aioli	18
Hot Southern Fried Chicken Wings fire roasted habanero ranch	15
Steamed Thai Red Curry Mussels fennel, lime, sake, cilantro	18
Lemongrass Marinated Chicken marinated chicken, lettuce cups soy, sambol, peanuts, chilis	16
Burrata Plate inspired by the bounty of marin farmer's market	15
Truffle Mac & Cheese aged white cheddar, panko	16

SALADS

Hail Caesar hearts of romaine, lemon anchovy dressing add chicken 6	14
Southwestern Shrimp Salad black beans, roasted corn, tortilla, cotija cheese cumin vinaigrette	22
Roasted Baby Beet Salad Wild arugula, goat cheese, candied walnuts pear, champagne dressing	14
The "Wedge" point reyes blue cheese dressing, pickled onions applewood smoked bacon, grape tomatoes	13
County Line Harvest Greens asian pear, spiced candied nuts crumbled blue cheese	12

SIDES

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

MAINS

Albuquerque Roast Chicken cumin black beans, guajillo chile sauce avocado mash, tortilla crust	27
Eggplant Parmesan ricotta, mozzarella, marinara, basil	23
Ginger-Lime Salmon cilantro pesto rice, ginger-lime crème sauce pan roasted, sauteed spinach, achiote oil	29
Capellini con Gamberi angel hair pasta, prawns, local tomato basil, parmesan cheese	28
Quinoa Stuffed Acorn Squash organic apples, wild mushrooms, cranberries sage, aged balsamic	22
Idaho Kobe Beef Burger bacon, tillamook cheddar, red onion lettuce, tomato, sriracha aioli	19
Grilled Dry Aged Filet Mignon mashed potatoes, bacon, wild mushrooms veal jus, truffle oil, parsnips	39
Kobe Beef Steak Frites truffle french fries, garlic green beans chimichurri	29
Tamarind Pork Chop compart family farm's premium duroc pork bbq glaze, roasted gem potatoes green chile mole, crispy onions	29
Classically Prepared Petrale Sole beurre blanc sauce, capers, lemon zest whipped potatoes, baby vegetables	28
Farmer's Market Vegetarian Risotto balsamic chardonnay reduction seasonal vegetables	21
Short Rib Pot Roast horseradish crème fraiche, crispy parsnips cabernet sauce, mashers, peas & carrots	28
Superior Farms Braised Lamb Shank mashed potatoes, shallots, baby carrots	30
Hilltop 1892 Traditional Meatloaf natural ground angus, mashed potatoes market vegetables, pan gravy	27
Vegan Orecchiette Pasta wild mushrooms, organic baby arugula, garlic shallots, lemon, aged balsamic, e.v.o.o	21

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.