



DINNER MENU

STARTERS

- Soup of the day a.q.
- Smoked Gouda and Porter Fondue, garlic bread, andouille, brocolini 12
- Cheese Plate, mt. tam, truffle tremor, la panza gold, paradise blue 15
- Charcuterie, country style pork pâté, sonoma foie gras torchon 16
- California Burrata, organic prosciutto, peaches, smoked almonds 13
- Herbed Roasted Meatballs, ricotta gnocchi, peas, guanciale 12
- Cayucos Red Abalone, avocado, spring onions, valencia orange 16
- Dungeness Crab Cakes, rémoulade, tabasco vinaigrette 16
- Chanterelle Mushroom Toast, bacon, soft poached farm egg, brioche 14
- Summer Tomato and Cucumber, olives, goat milk feta, golden balsamic 12
- Butter Lettuce, pickled beets, walnuts, point reyes blue cheese 12

MAINS

- Templeton Farm Raised Chicken, string beans, new crop potato salad 24
- Berkshire Pork, barbecued rib, braised belly, grilled tenderloin, succotash 26
- Atlantic Sea Scallops, laughing bird prawns, mussels, clams, chorizo, saffron 28
- Braised Rabbit Cavatelli, fennel seed sausage, seared loin, piopinni ragú 26
- Alaskan Halibut, lobster tortellini, bottarga, ceci beans, cured lemon 29
- Wild King Salmon, patty pan squash, oven dried tomato, caponata, panelle 27
- Roasted Mushroom Risotto, la quercia pancetta, parmigiano-reggiano 21
- Niman Hanger Steak, charred broccoli, cauliflower, aligot potatoes, bordelaise 26
- Hearst Ranch Grass Fed Beef Flatiron, shallots, french fries, cabernet butter 25

SIDES...

- summer succotash 7
- mushrooms gratin 11
- jalapeño cornbread, honey butter 5
- sautéed broccoli, cauliflower, lemon, garlic, dried chili 6
- crispy squash, parmigiano-reggiano 5
- french fries, caper thyme aioli 5
- aligot potatoes 6

artisan supports local, sustainable & organic practices wherever possible

parties of eight or more an 18% gratuity will be added, please, no split checks, \$15 corkage - two bottle limit