

## STARTERS

- SCALLION HUSHPUPPIES 8** *Mt. Beasor Farms sugar cane syrup butter*
- DI STEFANO'S BURRATA TOAST 12** *brioche, country ham, fig, arugula, shallot, sherry vinaigrette*
- FISH OF THE DAY CEVICHE 10** *orange leche de tigre, salbutes*
- CHEF'S SELECTION CRUDITE 8** *grilled lemon hummus, olive tapenade*
- MAMA'S MEATBALLS 12** *grass fed beef and pasture raised pork, parmesan grits, marinara, micro basil, grilled rosemary ciabatta*
- BUTTERNUT SQUASH SOUP 9** *brown butter snow, vadovan crème fraiche, blistered grapes*
- ARTISAN CHEESE BOARD 12** *Chef's selection of cheese, candied pecans, pepper jelly, fruit*
- CURED MEAT BOARD 12** *local and house made charcuterie, pickled veggies, accompaniments*

## SANDWICHES

Served with choice of fries or side farmer's market salad

**GRASS FED BEEF BURGER 16** *Marin Suns Farms beef, brown butter caramelized onions, butter lettuce, vine ripened tomato, white truffle aioli, served on brioche bun*  
Pairing: Descubites Mirror Pond Pale Ale 6

**CHICKEN SALAD SANDWICH 15** *toasted pecans, granny smith apple, smoked bacon, avocado, rocket arugula, served on panorama croissant*  
Pairing: Gruner Veltliner, Domäne Wachau 10

**HERBED SALMON BURGER 17** *brown butter caramelized onions, arugula, pickled green tomatoes, basil aioli, served on brioche bun*  
Pairing: Rosé, Byott 14

**STEAK AND AGED CHEDDAR MELT 15** *brown butter caramelized onions, roasted poblano pepper, horseradish aioli, rocket arugula, served on toasted ciabatta*  
Pairing: Tempranillo, Murrietta 13

**SMOKED TURKEY CLUB 15** *McKenzie Farms turkey, swiss cheese, bacon, avocado, butter lettuce, sundried tomato aioli, served on toasted rye bread*  
Pairing: Fort Point "The Park" Pale Wheat Ale 7

**CHEF'S SELECTION VEGETABLE 13** *tomato aioli, butter lettuce, tomato, brown butter onions, served on toasted ciabatta*  
Pairing: Gruner Veltliner, Domäne Wachau 10

## SALADS

**HARVEST COBB 16** *butter lettuce, classic toppings, lemon sweet tea brined chicken, creamy herb dressing*  
Pairing: Chardonnay, Frank Family 17

**FARMER'S MARKET 12** *lacinato kale, fresh veggies, house-made granola, goat cheese, cranberry sugar cane syrup vinaigrette*  
Pairing: Sauvignon Blanc, Groth 14

**CHOPPED GARDEN 13** *mixed lettuces, grilled chicken, red onion, candied pecans, fennel, ewenique cheese, honey vinaigrette*  
Pairing: Pinot Gris, J Vineyards 9

**PICKLED GARNET AND GOLD BEETS 12** *smoked crème fraiche, caraway, arugula, radish*  
Pairing: Chardonnay, Frog's Leap 16

Our seasonally inspired menus emphasize the use of fresh, organic & locally sourced ingredients whenever possible



Bread service upon request. 20% gratuity for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.