

STARTERS

CLASSIC TOMATO SOUP

tomatoes & cream, parmesan croutons — 8

LOCAL CHEESES & CHARCUTERIE

humboldt fog, mt. tam, bay blue, soppressata salami served with local honey, fruit, crostini — 15

CRAB & SHRIMP CAKES

lemon aioli — 13

GNUDI

blue cheese cream sauce, parmesan, breadcrumbs — 13

BRUSSELS SPROUTS

toasted hazelnuts, pecorino romano cheese — 9

BEEF TENDERLOIN TARTARE*

whole grain mustard, crispy capers, greens, garlic aioli, sea salt & pepper, breadstick — 15

POLENTA FRIES

garlic aioli, spicy tomato relish — 9

SALADS

CAESAR SALAD*

romaine, shaved parmesan, buttered croutons, hard cooked egg, garlic anchovy dressing
small 6 / full 10
add chicken — 5, prawns — 6, or salmon — 12*

CHOPPED SALAD

sous vide chicken breast, goat cheese, almonds, sun-dried tomato, dates, polenta croutons, creamy tarragon dressing
small 9 / full 14

SHRIMP LOUIS SALAD

poached shrimp, romaine, sun dried tomatoes, hard cooked egg, olives, louis dressing
small 10 / full 15

SPINACH SALAD

mushrooms, apple hill apples, pickled onion, pecorino romano cheese, warm bacon vinaigrette
small 8 / full 13

SANDWICH

FRIED BUTTERMILK CHICKEN

coleslaw, garlic aioli, brioche bun, french fries — 11

BURGER

lettuce, tomato jam, grilled red onion,, white american cheese, burger bun, french fries — 12
add bacon — 3, avocado — 3

PASTA & GRAINS

SMOKED BACON & GARLIC SPAGHETTI

san marzano tomato, chili, red onion, parmesan
small 12 / full 19

BRAISED PORK RIGATONI

san marzano tomato sauce, peperonata, parmesan
small 14 / full 21

BEEF & PORK MEATBALLS

pappardelle pasta, marinara, ricotta cheese, parmesan
small 14 / full 21

PORCINI MUSHROOM TORTOLLONI

brandy cream sauce, crispy leeks
small 12 / full 19

ORGANIC MUSHROOM RISOTTO

truffle oil, parmesan cheese
21.5

LINGUINE SCAMPI

lobster, shrimp, bay scallops, garlic, lemon, white wine, butter, chili, sun dried tomatoes
small 19 / full 27

MAINS

BRAISED SHORT RIB

farro, creamed leeks, fresh horseradish — 28.5

NORWEGIAN SALMON

pearl couscous, local asparagus, barigoule vinaigrette — 27.5

BERKSHIRE PORK RIBEYE

creamy polenta, balsamic honey glaze, braised greens, apple hill roasted pears — 25.5

DAY BOAT SCALLOPS

celery root puree, roasted brussels sprouts, sliced almonds, apple cider golden raisins — 32.5

DESSERT

CHOCOLATE PEANUT BUTTER CAKE

whipped cream — 8.5

TIRAMISU

ladyfingers, espresso, dark rum, mascarpone cheese — 8.5

EXECUTIVE CHEF TOM PATTERSON

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, AND SHELLFISH

WE ARE HAPPY TO OFFER A COMPLIMENTARY INITIAL SERVING OF BREAD & DIPPING SAUCE. ANY ADDITIONAL BREAD OR SAUCE WILL BE \$1 PER ORDER.