

EVENING MENU

5PM-CLOSE

BITES

Artisanal Olive Melange (GF) |8

ASSORTED OLIVES | CHILI | ROSEMARY | GARLIC
PAIRS WELL WITH ALDO CONTERNO NEBBIOLO \$18

Gigante Bean Mixto (GF) |9

LEMON | CHILI | ROSEMARY | GARLIC
PAIRS WELL WITH CAN XA CAVA ROSÉ \$13

Weekly Hummus (GF) |16

CUCUMBER | HOUSE BLACK PEPPER & FENNEL CRACKERS
PAIRS WELL WITH ZEITGEIST TROUSSEAU GRIS \$15

Weekly Deviled Eggs (GF) |14

CHEF'S WEEKLY RECIPE
PAIRS WELL WITH EL BAJIO SPARKLING WINE \$14

Truffle Parmesan Popcorn (GF) |12

AVOCADO OIL | FRESH PARMESAN | FRESH HERBS
PAIRS WELL WITH BEAU JOIE BRUT CHAMPAGNE \$18

Beef Tallow Fries (GF) |12

ADD TRUFFLE & PARMESAN \$2
PAIRS WELL WITH DIATOM CHARDONNAY \$16

Shrimp Lollies (GF) |12

BAJA SHRIMP | CALABRIAN CHILI | TARRAGON | PARSLEY |
PICKLED FENNEL | CHILI AIOLI
PAIRS WELL WITH MACON TALMARD CHARDONNAY \$13

LARGE PLATES

Spring Pea & Mushroom Cavatelli |22

HOUSEMADE CAVATELLI | SMOKEY BACON | SPRING PEAS |
CHANTERELLES | SHAVED PECORINO | PEA TENDRILS
PAIRS WELL WITH HEITLINGER PINOT MEUNIER \$18

Mushroom & Goat Cheese Raviolo |24

HOUSE MADE PASTA, GOAT CHEESE, FORAGED
MUSHROOMS, EGG YOLK, BUERRE NOISTETTE, CRISPY SAGE
PAIRS WELL WITH KEN WRIGHT PINOT NOIR \$17

Pan Roasted Local Catch |32

ROASTED TURNIPS | THUMBELINA CARROTS | SUNCHOKE |
PARSNIP PUREE | PARSLEY | BEURRE BLANC
PAIRS WELL WITH ZEITGEIST TROUSSEAU GRIS \$15

Quince Glazed Duck Confit (GF) |30

HOUSEMADE BOUDIN BLANC | CARAMELIZED ENDIVE |
CANNELLINI BEAN CASSOLETTE
PAIRS WELL WITH AUTEUR PINOT NOIR \$18

Steak Frites (GF) |34

PAN ROASTED FILET MIGNON | BORDELAISE | TRUFFLE
PARMESAN FRIES
PAIRS WELL WITH METHOD CABERNET \$18

Braised Short Rib (GF) |34

POMME PURÉE | GLACÉ CARROTS | CONFIT PEARL ONION |
RED WINE DEMI
PAIRS WELL WITH ALDO CONTERNO NEBBIOLO \$18

Beef Wellington for Two |75

LIMITED AVAILABILITY, ASK YOUR SERVER FOR DETAILS
PAIRS WELL WITH ALEOFANE CROZES HERMITAGE SYRAH \$17

SOMETHING SWEET

Bread Pudding |14

SCORCHED CARAMEL | CANDIED PECANS & WHITE
CHOCOLATE CRUMB | LOCAL RASPBERRIES | ADD GELATO \$4
PAIRS WELL WITH CARUSO MININI MARSALA \$14

Dark Chocolate Espresso Pot de Creme

TOASTED HAZELNUT & COCOA NIB CRUNCH | ESPRESSO
CORDIAL | CHANTILLY (GF) |15
PAIRS WELL WITH PIERRE GAILLARD BANYULS \$15

Affogato (GF) |11

VANILLA OR PISTACHIO GELATO DROWNED IN ESPRESSO
PAIRS WELL WITH RUBY PORT \$14

SHAREABLE PLATES

Petite Fromage |18

CHEF'S SELECTION ARTISANAL CHEESES | GRAPES | DRIED FIGS
HOUSEMADE CRACKED PEPPER & FENNEL CRACKERS (GF)
ADD CHARCUTERIE \$6 EACH
PAIRS WELL WITH DIATOM CHARDONNAY \$16

Pâté de Campagne |17

PORK SHOULDER | SMOKEY BACON | DATES | PISTACHIO |
DENOIX | BLACK CURRENT JAM, LACTO FERMENTED CHERRY
MOSTARDA, HOUSEMADE SOURDOUGH BREAD | GF BREAD \$2
PAIRS WELL WITH BEAU JOIE CHAMPAGNE \$18

Mussels in Escabeche |18

'NDUJA | SPANISH-INSPIRED ESCABECHE | PICKLED SHALLOTS |
PARSLEY | HOUSEMADE SOURDOUGH BREAD | GF BREAD \$2
PAIRS WELL WITH GAÑETA TXAKOLINA \$14

Wagyu Sliders |19

GROUND BRISKET & CHUCK | SHAVED ICEBERG | WHITE
CHEDDAR | HOUSE PICKLE | GRAIN MUSTARD TRUFFLE AIOLI
PAIRS WELL WITH SAXON BROWN ZINFANDEL \$16

Blue Fin Tuna Carpaccio (GF) |26

TOASTED PINE NUTS | FLEUR DE SEL | OLIVE TAPENADE |
CALABRIAN CHILI SHERRY VINAIGRETTE | CONFIT GARLIC
AIOLI | MINT
PAIRS WELL WITH DOMAINE RIFFAULT SANCERRE \$17

Yellow Tail Crudo (GF) |24

HIBISCUS AND KOMBU CURED YELLOW TAIL | BLOOD ORANGE
| PICKLED JICAMA | PINK PEPPERCORN | MALDON SALT |
RADICCIO | CARA CARA VINAIGRETTE
PAIRS WELL WITH TINPOT HUT SAUVIGNON BLANC \$14

Cheese & Charcuterie Board (GF) |34

CHEFS SELECTION THREE ARTISANAL CHEESES | THREE CURED
MEATS | HOUSEMADE CRACKED PEPPER & FENNEL CRACKERS
CHEESE ONLY OR CHARCUTERIE ONLY \$22
PAIRS WELL WITH METHOD CABERNET SAUVIGNON \$18

Fig Prosciutto Flatbread |19

CRÈME FRAÎCHE | GOAT CHEESE | BALSAMIC FIGS | FRIED SAGE
PAIRS WELL WITH BELE CASEL VECCHIE UVE PROSECCO \$14

Pesto Mozzarella Flatbread |19

FRESH PESTO | OVALINE MOZZARELLA | BASIL | ARUGULA |
BALSAMIC REDUCTION | ADD BACON \$4
PAIRS WELL WITH BOSCO DE MERLOT PINOT GRIGIO \$14

Bacon Leek Flatbread |19

CARAMELIZED LEEKS | CONFIT GARLIC | SMOKEY BACON | GOAT
CHEESE | CHIVES
PAIRS WELL WITH DIATOM CHARDONNAY \$16

SALADS & SUCH

Mezze Plate (GF) |18

GRILLED & CHILLED MARINATED SEASONAL VEGETABLES |
LABNEH | HUMMUS | FOCACCIA | MARINATED OLIVES |
GIGANTE BEAN MIXTO
PAIRS WELL WITH EL BAJIO SPARKLING WINE \$14

Baby Beets (GF) |18

CARA CARA ORANGE REDUCTION | HERBY WHIPPED GOAT
CHEESE | FIG-INFUSED BALSAMIC GLAZE, TOASTED
MACADAMIA | MINT
PAIRS WELL WITH KEN WRIGHT PINOT NOIR \$17

Julianne's Wedge Salad (GF) |16

BABY BIBB LETTUCE | CHERRY TOMATOES | NEUSKIES BACON
| RONCARI BLUE CHEESE DRESSING
PAIRS WELL WITH SURRAU LIMIZZANI VERMENTINO \$13

Baby Greens (GF) |16

LOCAL BABY LETTUCCES | CUCUMBER | TOMATOES | GOAT
CHEESE | CANDIED PECANS | HONEY BALSAMIC DRESSING
ADD BACON \$4 |
PAIRS WELL WITH GASSIER ROSÉ \$15