

harvest

/dinner

let's begin ...

LEEK & POTATO SOUP 9 

sour cream, blistered grapes

CHICKEN SOUP 9

escarole, kale, orzo pasta, carrots, celery

AVOCADO BRUSCHETTA 13

crispy garlic, fried capers, chili

AHI TUNA POKE 17

avocado, tamari marinade, wonton chips

HUMMUS 10

eggplant and sun-dried tomato hummus, flat bread

BRUSSELS SPROUTS 9 

bacon lardons, grain mustard aioli

HUSHPUPPIES 8

corn, cheddar, scallion, bell pepper, honey butter

DI STEFANO BURRATA 13

fruit and nut "relish", crostini

ITALIAN MEATBALLS 10

marinara sauce, grilled bread

ARTISANAL CHEESE

served with cherry-onion compote, marinated olives, candied pecans, crostini

Chef's Selection

\$7 each or \$18 for 3

salads

CHICKEN & CASHEW SALAD 18

kale, napa cabbage, roasted chicken, crispy wontons, sesame seeds, carrots, ginger-cashew vinaigrette
sub: shrimp +3 salmon +9

CHICKEN PAILLARD 19 

delicata squash salad, treviso, pomegranate seeds, feta, green goddess dressing

CHOPPED SALAD 13 

romaine, arugula, fuji apple, dates, pistachios, ewenique cheese, sherry vinaigrette
add: roasted chicken +5 shrimp +8 salmon +14

FARMER'S SUPER FOOD SALAD 14 

spring mix, spinach, blackberries, blueberries, strawberries, beets, seeds, avocado, açai vinaigrette
add: roasted chicken +5 shrimp +8 salmon +14

entrees

HARVEST GRAIN BOWL 19

barley, quinoa, sweet potato, snow peas, avocado, mixed mushrooms, kale, seeds, mustard miso vinaigrette
add 4oz: chicken +5 shrimp +8 salmon +14

FETTUCCINI PASTA 20

winter squash, mixed mushrooms, kale, pepitas, parmesan cheese, white wine sauce
add 4oz: chicken +5 shrimp +8 salmon +14

GRASS FED BEEF BURGER 17

1/2 pound, onion, lettuce, tomato, pickles, truffle aioli, brioche bun, served with fries

SESAME SEARED AHI TUNA 29 

horseradish whipped potatoes, broccolini, sweet chili sauce

KING SALMON 29 

herbed cous cous, Swiss chard, lemon

MARY'S FRIED CHICKEN 22

mashed potatoes, coleslaw, ranch, hot sauce

BRAISED SHORT RIB 28 

roasted potatoes, carrots, broccolini, braised radish, red wine jus

BONE-IN PORKCHOP 29 

Brussels sprouts, root vegetables, truffled mushroom sauce

WHOLE30 available by request

 denotes Gluten Free

Bread service upon request. Outside desserts subject to additional fees. 20% gratuity for parties of 6 or more. Limit 3 credit cards per table. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINE BY THE GLASS

WHITE / SPARKLING

PINOT GRIS <i>La Crema, Monterey</i>	10/38
SANCERRE <i>Domaine Cherrier Et Fils, France</i>	16/62
SAUVIGNON BLANC <i>Round Pond Estate, Napa</i>	13/50
CHARDONNAY <i>Daou, Paso Robles</i>	12/46
CHARDONNAY <i>Poundstone, Sonoma</i>	14/54
CHARDONNAY <i>Miner, Napa</i>	17/68
ROSÈ <i>Justin, Paso Robles</i>	13/50
CAVA <i>Segura Vidas, Spain</i>	11/42
BRUT ROSÈ <i>Gruet, USA</i>	12/46

RED

PINOT NOIR <i>Cloudline, Willamette Valley Oregon</i>	13/50
PINOT NOIR <i>Walt "Blue Jay", Anderson Valley</i>	16/62
SYRAH <i>Bedrock, North Coast</i>	11/42
TEMPRANILLO <i>Montecillo, Spain</i>	13/50
MALBEC <i>Zuccardi, Valle de Uco</i>	14/54
ZINFANDEL <i>Seghesio, Sonoma</i>	15/58
MERLOT <i>Wood Family, Livermore</i>	13/50
SUPER TUSCAN <i>Argiano, Tuscany</i>	13/50
CABERNET SAUVIGNON <i>Textbook, Napa</i>	17/66
CABERNET SAUVIGNON <i>Austin Hope, Paso Robles</i>	19/74
BORDEAUX BLEND <i>Pessimist, Paso Robles</i>	13/50

BEER DRAUGHT/BOTTLE

CREAM ALE <i>Mother Earth "Cali Creamin" 5.0%</i>	7
BLONDE ALE <i>Coronado Salty Crew 4.5%</i>	8
PILSNER <i>East Brothers "Bo Pilsner" 5.0%</i>	6
SAISON <i>North Coast Brewing "Le Merle" 7.9%</i>	8
IPA <i>Russian River Brewing "Blind Pig" 6.3%</i>	8
AMBER <i>Fat Tire Amber Ale 5.2%</i>	7
RED ALE <i>Federation Brewing "Utopia Planitia" 7.4%</i>	7
STOUT <i>Alesmith "Speedway" 12.0%</i>	9
ROTATING <i>Fieldwork - Ask Server</i>	AQ
PILSNER <i>Russian River "STS Pils" 510ml 5.4%</i>	9
IPA <i>Ballast Point "Sculpin" 12oz 7.0%</i>	6
DIPA <i>Russian River "Pliny the Elder" 510ml 8.0%</i>	10
CIDER <i>Sincere "Bonafide Dry" (16oz can) 5.6%</i>	6
LAGER <i>Pabst Blue Ribbon (12oz can)</i>	4
ERDINGER (non-alcoholic)	4

COCKTAILS

SOUTHPAW	<i>bourbon, kumquat, lemon, bitters</i>
HI-TIDE	<i>house-infused blood orange tequila, Remazzotti Rosato, lime, hibiscus</i>
ROSEMIRE	<i>cranberry infused rum, falernum, bitter bianco, lemon, smoked rosemary</i>
SOLSTICE	<i>vodka, earl grey, lemon, mint</i>
PRESSURE DROP	<i>barrel aged gin, Amaro Meletti, dry vermouth, spiced pear</i>
TRADESMAN	<i>mezcal, Amaro Averna, sherry, apricot, black walnut bitters</i>
SPICED CIDER	<i>house apple cider recipe, served hot</i>

SMOKE ON THE WATER	<i>Larceny bonded bourbon, Jelink Fernet, chai syrup, bitters</i>
FOUR SEASONS	<i>Elijah Craig: bourbon, rye, barrel proof & toasted barrel, demerara, bitters</i>
BARREL-AGED VIEUX CARRÉ	<i>Buffalo Trace bourbon, apple brandy, yellow Chartreuse, vermouth, Peycheuds</i>

ZERO PROOF COCKTAILS

WHAT-A-PEAR	<i>fresh pear & lemon juice, cinnamon</i>
CUE THE MINT	<i>cucumber, earl grey, lemon juice, mint leaves</i>
GINGER BERRY	<i>cranberry, ginger beer, rosemary</i>

BEVERAGES

LEMONADE / ICED TEA	3
SPARKLING WATER (500 mL)	6
FOUNTAIN <i>Diet Coke, Coke, Sprite, Ginger Ale</i>	3
ROOT BEER <i>Abita Brewing</i>	5
COFFEE <i>Equator - Regular & Decaf</i>	3
HOT TEA <i>Green, Earl Grey, Peppermint, Camomile</i>	3

Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

twelve dollars

fifteen dollars

six dollars