

let's begin ...

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

ITALIAN MEATBALLS 10

marinara sauce, grilled bread

AVOCADO BRUSCHETTA 13

crispy garlic, fried capers, chili

DI STEFANO BURRATA 13

fruit and nut "relish", crostini

HUSHPUPPIES 8

corn, cheddar, scallion,
bell pepper, honey butter

ARTISANAL CHEESE

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

Chef's Selection

\$7 each or \$18 for 3

sandwiches

add side of Fries or Salad for \$4

CHICKEN SALAD 13

toasted pecans, applewood bacon, avocado,
grapes, arugula, croissant

SMOKED TURKEY 13

applewood bacon, swiss cheese, avocado, tomato,
honey mustard, arugula, multigrain bread

FRIED CHICKEN 13

cabbage slaw, swiss cheese, jalapeño, mayonnaise

HOT PASTRAMI 16

sauerkraut, swiss cheese, house sauce, multigrain bread

GRASS FED BEEF BURGER 13

1/2 pound, onion, lettuce, tomato, pickles,
white truffle aioli, brioche bun

entrees

FETTUCCINI PASTA 20

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

CHICKEN PAILLARD 19

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

HARVEST GRAIN BOWL 19

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

WHOLE30 available by request

 denotes Gluten Free



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

BLOODY MARY <i>vodka, house made Mary mix, garnishes</i>	nine dollars twelve dollars
MIMOSA <i>orange or passion fruit/orange</i>	
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>	
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
ORGANIC JUICE <i>Orange, Apple</i>	4
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.