

let's begin ...

MELON GAZPACHO 9 
mixed melons, cucumber, cherry tomatoes

CHICKEN SOUP 9
escarole, kale, orzo pasta,
carrots, celery


ITALIAN MEATBALLS 9
marinara sauce, grilled bread

AHI TUNA POKE 17
avocado, tamari marinade,
wonton chips


AVOCADO BRUSCHETTA 13
crispy garlic, fried capers, chili

HUMMUS 10
eggplant and sun-dried
tomato hummus, flat bread

TRUFFLE FRIES 8
parmesan, herbs, aioli

CHILLED SHRIMP 15 
melons, arugula,
citrus-jalapeno dressing


DI STEFANO BURRATA 13
fruit and nut "relish", crostini


HEIRLOOM TOMATO 14 
watermelon, cucumber, radish,
verjus vinaigrette


HUSHPUPPIES 8
corn, cheddar, scallion,
bell pepper, honey butter

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 
mixed lettuces, asparagus, frisée, grape tomatoes,
feta cheese, 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 13 
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

ANGEL HAIR PASTA 19
cherry tomato, basil, olives, shallot, garlic, parmesan
add 4oz: chicken +5 shrimp +8 salmon +14

GRASS FED BEEF BURGER 16
1/2 pound, onion, lettuce, tomato, pickles,
truffle aioli, brioche bun, served with fries

SEARED SESAME TUNA 29 
horseradish whipped potatoes, broccolini,
sweet chili sauce

KING SALMON 29 
chilled lentil salad, blue lake beans, lemon vinaigrette

MARY'S FRIED CHICKEN 22
mashed potatoes, coleslaw, ranch, hot sauce

BONE-IN PORKCHOP 29 
kalettes, red onions, gold beets, blackberry sauce

BRAISED SHORT RIB 28 
toybox squash, carrots, marble potatoes, red wine jus

WHOLE30 available by request

 denotes Gluten Free



WINE

WHITE / SPARKLING

PINOT GRIS <i>La Crema, Monterey</i>	10/38
SANCERRE <i>Langolis, France</i>	16/62
SAUVIGNON BLANC <i>Round Pound Estate, Napa</i>	13/50
CHARDONNAY <i>Substance, Columbia Valley Washington</i>	12/46
CHARDONNAY <i>En Route, Russian River</i>	14/54
CHARDONNAY <i>Miner, Napa</i>	17/68
ROSÈ <i>Justin, Paso Robles</i>	13/50
SAUVIGNON BLANC <i>Quintessa Illumination, Napa</i>	75
CHARDONNAY <i>Flowers, Carneros</i>	85
CHARDONNAY <i>Far Niente, Napa</i>	115
CAVA <i>Segura Vidas, Spain</i>	11/42
BRUT ROSÈ <i>Gruet, USA</i>	12/46
SPARKLING <i>Schramsberg, Blanc de Blancs, Napa</i>	75
CHAMPAGNE <i>Taittinger Brut La Francaise, France</i>	85

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
PINOT NOIR <i>Belle Glos, Santa Barbara</i>	75
PINOT NOIR <i>Gary Farrell, Russian River Valley</i>	80
PINOT NOIR <i>Red Stitch, Santa Lucia Highlands</i>	112
RED BLEND <i>Justin Isoceles, Paso Robles</i>	130
CABERNET SAUVIGNON <i>Daou Reserve, Paso Robles</i>	90
CABERNET SAUVIGNON <i>Stag's Leap Artemis, Napa</i>	145
CABERNET SAUVIGNON <i>Nickel & Nickel CC Ranch, Napa</i>	185

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

COCKTAILS

SOUTHPAW	<i>bourbon, kumquat, lemon, bitters</i>
HI-TIDE	<i>house-infused blood orange tequila, Remazzotti Rosato, lime, hibiscus</i>
MARITIME	<i>dark rum, Bitter Truth falernum, apricot, lime, tonic bitters</i>
SOLSTICE	<i>vodka, earl grey, lemon, mint</i>
AFTER MIDNIGHT	<i>gin, Amaro Averna, Luxardo Maraschino, bitters</i>
OLD FASHIONED	<i>bourbon, house recipe</i>
VIOLETTE HOUR	<i>mezcal, velvet falernum, crème de violette, lemon</i>
TWILIGHT	<i>Butterfly pea infused gin, Luxardo bitter Bianco, Lillet</i>
SMOKE ON THE WATER	<i>Larceny bonded bourbon, Jelink Fernet, chai syrup, bitters</i>
BARREL-AGED BOULEVARDIER	<i>Buffalo Trace, Cocchi Barolo, Campari</i>

ZERO PROOF six dollars

WHAT-A-PEAR	<i>fresh pear & lemon juice, cinnamon</i>
CUE THE MINT	<i>cucumber, earl grey, lemon juice, mint leaves</i>

BEER DRAUGHT/BOTTLE

CREAM ALE <i>Mother Earth "Cali Creamin"</i>	5.0%	7
PILSNER <i>Coronado Brewing "Sea Coast"</i>	4.9%	6
SAISON <i>North Coast Brewing "Le Merle"</i>	7.9%	8
IPA <i>Russian River Brewing "Blind Pig"</i>	6.3%	8
AMBER <i>Abita Brewing</i>	7.9%	7
RED ALE <i>Federation Brewing "Utopia Planitia"</i>	7.4%	7
STOUT <i>East Brothers</i>	5.4%	8
ROTATING <i>Fieldwork - Ask Server</i>		AQ
PILSNER <i>Russian River "STS Pils"</i>	510ml 5.4%	9
IPA <i>Ballast Point "Sculpin"</i>	12oz 7.0%	6
DIPA <i>Russian River "Pliny the Elder"</i>	510ml 8.0%	10
CIDER <i>Sincere "Bonafide Dry" (16oz can)</i>	5.6%	6
LAGER <i>Pabst Blue Ribbon (12oz can)</i>		4
ERDINGER (non-alcoholic)		4

twelve dollars

fifteen dollars