


## let's begin ...

- ITALIAN MEATBALLS 9**  
marinara sauce, grilled bread
- DI STEFANO BURRATA 13**  
fruit and nut "relish", crostini
- CHILLED SHRIMP 15**   
melons, arugula, citrus dressing

- 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


- TRUFFLE FRIES 8**  
parmesan, herbs, aioli
- HEIRLOOM TOMATO 14**   
watermelon, cucumber, radish,  
verjus vinaigrette
- HUSHPUPPIES 8**  
corn, cheddar, scallion,  
bell pepper, honey butter

## soups & salads

- MELON GAZPACHO 9**  
mixed melons, cucumber, cherry tomatoes
- CHICKEN SOUP 9**  
escarole, kale, orzo pasta, carrots, celery
- CHICKEN & CASHEW SALAD 18**  
kale, napa cabbage, roasted chicken, crispy wontons,  
sesame seeds, carrots, ginger-cashew vinaigrette  
sub: shrimp +3 salmon +9
- CHOPPED SALAD 13**   
romaine, arugula, fuji apple, date, 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

- ANGEL HAIR PASTA 19**  
cherry tomato, basil, olives, shallot, garlic, parmesan  
add: chicken +5 shrimp +8

- CHICKEN PAILLARD 19**   
mixed lettuces, asparagus, frisée, grape tomatoes,  
feta cheese, 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

## WHITE / SPARKLING

<b>PINOT GRIS</b> <i>La Crema, Monterey</i>	10/38
<b>SANCERRE</b> <i>Langolis, France</i>	16/62
<b>SAUVIGNON BLANC</b> <i>Round Pound Estate, Napa</i>	13/50
<b>CHARDONNAY</b> <i>Substance, Columbia Valley Washington</i>	12/46
<b>CHARDONNAY</b> <i>En Route, Russian River</i>	14/54
<b>CHARDONNAY</b> <i>Miner, Napa</i>	17/68
<b>ROSÈ</b> <i>Justin, Paso Robles</i>	13/50
<b>SAUVIGNON BLANC</b> <i>Quintessa Illumination, Napa</i>	75
<b>CHARDONNAY</b> <i>Flowers, Carneros</i>	85
<b>CHARDONNAY</b> <i>Far Niente, Napa</i>	115
<b>CAVA</b> <i>Segura Vidas, Spain</i>	11/42
<b>BRUT ROSÈ</b> <i>Gruet, USA</i>	12/46
<b>CHAMPAGNE</b> <i>Lanson, France</i>	58
<b>SPARKLING</b> <i>Schramsberg, Blanc de Blancs, Napa</i>	75
<b>CHAMPAGNE</b> <i>Taittinger Brut La Francaise, France</i>	85

## RED

<b>PINOT NOIR</b> <i>Cloudline, Willamette Valley Oregon</i>	13/50
<b>PINOT NOIR</b> <i>Walt "Blue Jay", Anderson Valley</i>	16/62
<b>SYRAH</b> <i>Bedrock, North Coast</i>	11/42
<b>TEMPRANILLO</b> <i>Montecillo, Spain</i>	13/50
<b>MALBEC</b> <i>Zuccardi, Valle de Uco</i>	14/54
<b>ZINFANDEL</b> <i>Seghesio, Sonoma</i>	15/58
<b>MERLOT</b> <i>Wood Family, Livermore</i>	13/50
<b>SUPER TUSCAN</b> <i>Argiano, Tuscany</i>	13/50
<b>CABERNET SAUVIGNON</b> <i>Textbook, Napa</i>	17/66
<b>CABERNET SAUVIGNON</b> <i>Austin Hope, Paso Robles</i>	19/74
<b>BORDEAUX BLEND</b> <i>Pessimist, Paso Robles</i>	13/50
<b>PINOT NOIR</b> <i>Belle Glos, Santa Barbara</i>	75
<b>PINOT NOIR</b> <i>Gary Farrell, Russian River Valley</i>	80
<b>PINOT NOIR</b> <i>Red Stitch, Santa Lucia Highlands</i>	112
<b>RED BLEND</b> <i>Justin Isoceles, Paso Robles</i>	130
<b>CABERNET SAUVIGNON</b> <i>Daou Reserve, Paso Robles</i>	90
<b>CABERNET SAUVIGNON</b> <i>Stag's Leap Artemis, Napa</i>	145
<b>CABERNET SAUVIGNON</b> <i>Nickel &amp; Nickel CC Ranch, Napa</i>	185

# COCKTAILS

nine dollars

**BLOODY MARY**  
*vodka, house made Mary mix, garnishes*

**MIMOSA**  
*choice of orange or passion fruit/orange*

twelve dollars

**SOUTHPAW** *bourbon, kumquat, lemon, bitters*

**HI-TIDE** *house-infused blood orange tequila, Remazzotti Rosato, lime, hibiscus*

**MARITIME** *dark rum, Bitter Truth falernum, apricot, lime, tonic bitters*

**SOLSTICE** *vodka, earl grey, lemon, mint*

**TWILIGHT** *Butterfly pea infused gin, Luxardo bitter Bianco, Lillet*

**BLACKBERRY BLISS** *cava, blackberry, herbs, bitters*

## ZERO PROOF

*six dollars*

**WHAT-A-PEAR**  
*fresh pear & lemon juice, cinnamon*

**CUE THE MINT**  
*cucumber, earl grey, lemon juice, mint leaves*

## BEER

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

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

