

## STARTERS

<b>Tuna Poke*</b> (df) with marinated silken tofu and ocean salad	17
<b>San Francisco Clam Chowder</b> grilled sourdough bread	15
<b>San Marzano Tomato Soup</b> (gf) micro basil / cracked black pepper / tomato pesto	11
<b>Dungeness Crab Cake</b> (df) cabbage slaw / horseradish tarragon aioli	18
<b>Flatbread “Escalivada”</b> labneh / parsley (Vegetarian)	14
<b>Flatbread “All’amatriciana”</b> pork sausage / red onions / pecorino	17
<b>Mussels Mariniere</b> (gf) white wine / shallots / purple mustard grilled sourdough	16
<b>Classic Hot Wings</b> carrot and celery sticks / buttermilk ranch	16
<b>House Made Chips</b> (gf) housemade sour cream onion dip	8

## SALADS & SANDWICHES

<b>Late Harvest Salad</b> (gf) (df) endive / radicchio / arugula / green apples / easter egg radish lemon vinaigrette (Vegetarian)	15
<b>Ancient Grains Salad</b> (gf) (df) quinoa/ artichoke / shishito peppers / cherry tomatoes / lemon olive oil	15
<b>Tuscan Black Kale &amp; Romaine Salad</b> (df) lemon caesar dressing / sourdough & herb croutons (Vegetarian)	15
<b>Napa Sesame Chicken Salad</b> (df) sweet soy braised chicken / napa cabbage / red peppers / carrots asian dressing / crispy wontons	17
<b>Pecan Smoked Turkey Breast</b> (df) bibb lettuce / cranberry mayonnaise / pickled onions / soft baguette house made BBQ chips	17
<b>Grilled Chicken Paillard Sandwich</b> pesto / piquillo peppers / arugula / dutch crunch / house made BBQ chips	18
<b>Strauss Grass Fed Grilled Hamburger*</b> cheddar / dijonaise / pickles / lettuce / tomatoes / brioche house made BBQ chips	18

## BAR JARS 9

<b>Spiced Adobo Nuts</b> (gf) (df)
<b>Marinated Olives</b> (gf) (df)
<b>Burrata Cheese Tomato and Basil Pesto</b>
<b>Classic Hummus</b> (df) toasted cumin / extra virgin lemon olive oil / crispy baguettes

## WEST COAST CHEESE PLATE 22

<b>Point Reyes Toma, CA</b> Point Reyes Farmstead Cheese Company. This beauty of an Italian-style cow’s milk cheese is semi-hard
<b>Rogue River Blue Cheese, OR</b> Exhibiting the fruit, spice, blackberry, vanilla, hazelnut, chocolate and bacon flavors
<b>Mezzo Secco, CA</b> Smooth, creamy texture that fills your mouth with sweet milk and spice
<b>Mt Tam, Ca</b> Cultured butter with hints of white mushroom

## AMERICAN CHARCUTERIE 25

<b>Calabrese Salami, Columbus, CA</b> Italian favorite a ruby red color and spicy finish
<b>Dry Coppa Mild, P.G. Molinari, CA</b> Dry-cured pork shoulder superbly seasoned; rivals Prosciutto
<b>Sopressata, Columbus</b> Gives it an old-fashioned flavor
<b>Prosciutto, Niman Ranch</b> Consistently sweet and smooth with a hint of salt

Prices exclusive of tax and gratuity. 18% gratuity will be automatically added for party of 6 or more.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies.