



Thursday, May 25, 2023

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Pork Sausage Minestrone	\$10
Caneloni Beans ~ Basil Pesto	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Fruit Marmalade	
Nashville Hot Sweet Breads Bathed in Honey and Hatch Chili	\$18
Kohlrabi Slaw ~ Bread & Butter Pickles	
Asparagus & Fiddle Head Salad with Smoked Yellow Tail	\$13
Sammy Hagar Rockin' Vinaigrette	

Small Plates

Spring Garlic Potato & Ricotta Tortellini	\$28
Bloomsdale Spinach ~ Crispy Leeks ~ Morel Mushrooms	
Grilled Durst Asparagus with Red Eye Mayo	\$14
Crispy B&L Bacon ~ Chive Biscuit	
Chicken Pappardelle with Peas & Carrots	\$28
Grana Padano ~ Pea Shoots ~ Farmer's Cheese	
Antipasto Plate- Big Joe's Focaccia	\$20
Spring Cut Vegetables ~ Mostarda ~ Pickles	
Sierra Nevada Chevre on Roast Beet Carpaccio	\$11
Fiery Ginger Greens ~ Pickled Beech Mushroom	

Large Plates

Double Cut Bledsoe Pork & Hatch Chiles Skhug	\$43
Grass Valley Grits ~ Pony Tail Greens	
Ora King Salmon & Asparagus Aioli	\$39
Artichoke ~ Foraged Spring Ramps ~ Lardon	
Prime NY Strip with Citrus Glazed Turnips	\$59
Baby Arugula	
Day Boat Scallops atop Asparagus	\$46
Green Garlic Mashed Potato ~ Lemon Butter	
Honey Roasted Duck Breast & Blackberry Mole	\$43
Confit Sifra Potatoes ~ Full Belly Carrots ~ Fiddlehead Ferns	