



Tuesday, February 6, 2024

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Minestrone with Full Belly Farm Dino Kale	\$12
Spring Onion ~ Black Eyed Peas	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Walnut ~ Local Fruits Jam	
Caesar Salad	\$12
Mixed Greens ~ House Caesar Dressing ~ Crouton ~ Parmesan	
Winter Beet Salad with Hummus	\$12
Radicchio Rosa & Spinach ~ Coriander ~ Toasted Hazelnut	

Entrées

Roast Beef Sandwich with Fries	\$19
Spicy Aioli ~ Caramelized Onions ~ Chili Pepper ~ House Pickles	
Chicken Caesar Salad	\$20
Mixed Greens ~ House Caesar Dressing ~ Crouton ~ Parmesan	
Potato & Spring Onion Tortellini with Brown Butter	\$21
White Beech Mushrooms ~ Spinach	
Dungeness Crab Tagliatelle	\$28
Spicy Green Chile ~ Bell Pepper Confetti ~ Meyer Lemon	
Single Cut Bledsoe Pork Chop	\$25
Tuscan Salsa Verde ~ Polenta ~ Braising Greens	
Petrale Sole with Zhug	\$30
Saffron Rice ~ Fennel Salad	