



Wednesday, March 27, 2024

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Sunchoke & Leek Soup	\$12
Chicken Stock ~ Chives ~ Crème Fraiche	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Walnut ~ Local Fruits Jam	
Caesar Salad with Mixed Greens	\$12
House Caesar Dressing ~ Crouton ~ Parmesan	
Lola Rosa & Endive with Point Reyes Blue Cheese	\$12
Citrus Vinaigrette ~ Walnut ~ Foraged Orange ~ Raisins	

Entrées

Corned Beef Sandwich with Cheddar Cheese & Potato Chips	\$19
House Pickles ~ Horseradish Aioli ~ Sauerkraut	
Chicken Caesar Salad with Mixed Greens	\$20
House Caesar Dressing ~ Crouton ~ Grana	
Spring Onion & Potato Tortellini with Brown Butter	\$21
Snap Peas ~ Baby Carrot	
Chicken Fettucine with Spicy Pesto	\$28
Meyer Lemon ~ Grana ~ Asparagus	
Single Cut Bledsoe Pork Chop with Tuscan Salsa Verde	\$25
Roasted Potatoes ~ Garlic Kale	
Mahi Mahi with Romesco	\$30
Polenta ~ Broccolini	