



Thursday, April 25, 2024

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Heirloom Bean Soup Bledsoe Bacon ~ Crouton ~ Seka Hills EVOO	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Local Fruits Jam	\$19
Full Belly Wild Arugula with Goat Cheese Farmers Strawberries ~ Roasted Shallot Vinaigrette ~ Formage Blanc	\$12
Lola Rosa & Chicory Citrus Vinaigrette ~ Spicy Toasted Almonds ~ Garlic Croutons	\$12

Entrées

Pork Belly Confit Sandwich with Mixed Greens Housemade Kimchi ~ Spicy Aioli	\$19
Mary's Chicken Caesar Salad Meyer Lemon Caesar Dressing ~ Crouton ~ Grana	\$20
Mauricio's housemade Tagliatelle with Rabbit Confit Rainbow Carrots ~ Fava Beans ~ Fiscalini Cheese ~ Sorrel	\$28
Single Cut Bledsoe Pork Chop with Tuscan Salsa Verde San Joaquin Beans ~ Spring Vegetable Ragu	\$25
Seared Halibut with Chimichurri Spring Garlic Polenta ~ Asparagus	\$30