



Tuesday, April 22, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Nantes Carrot & Ginger Soup	\$12
Carrot Top Pesto	
Soil Born Little Gem Salad with Blue Cheese Dressing	\$12
B&L Bacon ~ Honey Crisp Apples ~ Red Radish ~ Croutons	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Pistachios ~ Caramelized Onion Jam	

Entrées

Soil Born Butter Lettuce with Roasted Mary's Chicken Breast	\$21
Grana Padano ~ Green Goddess Dressing ~ English Peas	
Sour Cream & Onion Marinated Pork Schnitzel Sandwich	\$21
Cole's Roll ~ Slaw ~ Gaufrette Potato Chips	
Pacific Rock Cod with Romesco Butter	\$28
Olive Oil Crushed Potatoes ~ Braised Spring Vegetables	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$24
English Peas ~ Pistachio Cream	
Single-Cut Bledsoe Pork Chop with Whole Grain Mustard Pork Jus	\$25
Creamy Polenta ~ Klein Asparagus	