



Friday, May 2, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Nantes Carrot & Ginger Soup	\$12
Carrot Top Pesto	
Riverdog Arugula Salad with Mustard Sherry Vinaigrette	\$12
Honey Crisp Apples ~ Red Radish	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Pistachios ~ Caramelized Onion Jam	

Entrées

Soil Born Romaine with Roasted Mary's Chicken Breast	\$21
B&L Bacon ~ Green Goddess Dressing ~ Croutons ~ Grana Padano	
Shaved Turkey "Hot Brown" Sandwich on Sourdough	\$21
B&L Bacon ~ Mornay Sauce ~ Hush Puppies	
Pacific Rock Cod with Panang Curry	\$28
Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$24
Fiddlehead Ferns ~ Pistachio Cream	
Single-Cut Bledsoe Pork Chop with Whole Grain Mustard Pork Jus	\$25
Creamy Polenta ~ Klein Asparagus	