



**Thursday, July 3, 2025**

### **Starters & Small Plates**

House Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Brentwood Corn Soup	\$12
Cotija ~ Chili Oil ~ Basil	
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes	\$26
Basil ~ EVOO ~ Balsamic	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	

### **Entrées**

Soil Born Ruby Sky Lettuces with Roasted Mary's Chicken Breast	\$22
Caesar Dressing ~ Parmesan ~ Croutons ~ Lemon	
Capital Cheeseburger with French Fries	\$21
Heirloom Tomatoes ~ Red Onions ~ Little Gems ~ Garlic Aioli	
Anthony Ferrari's Black Cod with Piperade	\$28
Fennel Puree ~ Toy Box Squash ~ Brentwood Corn ~ Basil	
Hand Cut Linguine & Manila Clams	\$24
Spanish Chorizo ~ Smoked Tomato Butter	
Single-Cut Bledsoe Pork Chop with Stone Fruit Mostarda	\$25
Brentwood Corn Polenta ~ Klein Asparagus	