



Tuesday, August 19, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Brentwood Corn Soup Cotija ~ Chili Oil ~ Basil	\$12
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes Basil ~ EVOO ~ Balsamic	\$26
Soil Born Mixed Lettuce Salad Point Reyes Blue Cheese ~ Gravenstein Apples ~ Candied Walnuts	\$14
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19

Entrées

Soilborn Mixed Lettuce Salad with Roasted Mary's Chicken Breast Caesar Dressing ~ Parmesan ~ Croutons ~ Lemon	\$22
Capital Cheeseburger with French Fries Cheddar ~ Bella Vida Farms Hatch Chiles ~ Heirloom Tomatoes	\$24
Pacific Rock Cod with Piperade Fennel Puree ~ Toy Box Squash ~ Brentwood Corn ~ Basil	\$26
Hand Cut Linguine & Gulf Shrimp Spanish Chorizo ~ Smoked Tomato Butter	\$26
Single-Cut Bledsoe Pork Chop with Stone Fruit Mostarda Hatch Chile Polenta ~ Romano Beans	\$25