



Friday, September 12, 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	
Soil Born Mixed Lettuce Salad with Del Rio Figs	\$14
Point Reyes Blue Cheese ~ Gravenstein Apples ~ Candied Walnuts	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	

Entrées

Soil Born Red Fire Lettuce Salad with Roasted Mary's Chicken Breast	\$22
Caesar Dressing ~ Parmesan ~ Croutons ~ Lemon	
Capital Cheeseburger with French Fries	\$24
Cheddar ~ B&L Pickles ~ Heirloom Tomatoes ~ Hatch Chiles	
Pacific Rock Cod with Beurre Blanc	\$28
Creamed Corn ~ Toy Box Squash ~ Blister Sun Gold Tomatoes ~ Basil	
Hand Cut Linguine & Manila Clams	\$26
Spanish Chorizo ~ Romesco Butter	
Single-Cut Bledsoe Pork Chop with Plum Marmalade	\$25
Hatch Chile Polenta ~ Rosa Bianca Eggplant ~ Jimmy Nardello Peppers	