



**Tuesday, September 16, 2025**

**Starters & Small Plates**

House Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Ray Yeung's Heirloom Tomato Soup	\$12
Caramelized Onion ~ Fiscilini Cheddar Tuile	
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 ~ 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	
Wind Dancer Ranch Goat Adovada over Huitlacoche Kissed Polenta	\$24
Early Girl Salsa ~ Pickled Onion ~ Warm Tortilla	
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 ~ Nantes Carrots ~ Shishito Peppers	