



Wednesday, October 1, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Ray Yeung's Heirloom Tomato Soup Caramelized Onion ~ Fiscilini Cheddar Tuile	\$12
Babe Farms Mixed Lettuce Salad with Del Rio Figs Point Reyes Blue Cheese ~ Candied Walnuts	\$14
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19

Entrées

Babe Farms Little Gems Lettuce with Roasted Mary's Chicken Breast Caesar Dressing ~ Parmesan ~ Croutons ~ Lemon	\$22
Shaved Steamship Round Beef with French Fries Cheddar ~ Grilled Onions ~ Gypsy Peppers ~ Sourdough	\$24
Pacific Rock Cod with Beurre Blanc Creamed Corn ~ Toy Box Squash ~ Blister Sun Gold Tomatoes ~ Basil	\$34
Hand Cut Linguine with Grilled Carrots & Summer Squash Basil Pesto ~ Grana Padano	\$26
Single-Cut Bledsoe Pork Chop with Plum Marmalade Hatch Chile Polenta ~ Grilled Carrots ~ Summer Squash	\$25