



Tuesday, January 13, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Koginut Squash Soup	\$15
Crème Fraiche ~ Granola ~ Sage	
Riverdog Arugula with Beets & Crystallized Cranberries	\$14
Candied Walnuts ~ Point Reyes Blue Cheese ~ Sherry Vinaigrette	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Compote	

Entrées

Soil Born Radicchio with Grilled Prawns	\$22
Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	
Salmon Salad on Sourdough with French Fries	\$22
Mizuna ~ Red Onion ~ Meyer Lemon	
Anthony Ferrari's Black Cod with Honeynut Squash Curry	\$36
Bosworth Rice ~ Roasted Winter Vegetables	
Braised Beef Tortellini with Wild Mushrooms	\$32
Crispy Leeks ~ San Joaquin Gold	
Single-Cut Bledsoe Pork Chop with Apple Marmalade	\$32
Creamy Polenta ~ Roasted Brussels ~ Wild Mushrooms	