



**Wednesday, January 28, 2026**

**Starters & Small Plates**

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Soil Born Broccoli & Fiscalini Cheddar Soup	\$15
Croutons	
Riverdog Arugula with Winter Citrus	\$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 Mary's Chicken Breast	\$22
Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	
Bahn Mi on Petite Baguette	\$22
Bledsoe Pork Belly ~ Pickled Vegetables ~ Serrano Chiles	
Anthony Ferrari's Black Cod with Honeynut Squash Curry	\$36
Jasmine Rice ~ Roasted Winter Vegetables	
Braised Beef Tortellini with Tyler Bond's Wild Mushrooms	\$32
Crispy Leeks ~ San Joaquin Gold	
Single-Cut Bledsoe Pork Chop with Apple Marmalade	\$32
Creamy Polenta ~ Riverdog Broccoli	