



Wednesday, January 28, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Soil Born Broccoli & Fiscalini Cheddar Soup Croutons	\$15
Riverdog Arugula with Winter Citrus Candied Walnuts ~ Point Reyes Blue Cheese ~ Sherry Vinaigrette	\$14
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Compote	\$19

Entrées

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