



Tuesday, January 6, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Roasted Cauliflower Soup	\$15
Almonds ~ Capers ~ Sultanas	
Soil Born Mixed Baby Lettuces 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

Little Gem Lettuces with Grilled Mary's Airline Chicken Breast	\$22
Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	
Matt's Housemade Pastrami With French Fries	\$22
Pickles ~ Mustard ~ Rye Bread	
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 ~ Honeynut Squash ~ Maitake Mushrooms	