



Thursday, June 25, 2026

Starters & Small Plates

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Roasted Brentwood Corn Soup Chives ~ Chili Oil ~ Cotija	\$15
Red Leaf Lettuce Salad in Balsamic Vinaigrette Blackberries ~ Sierra Nevada Feta ~ Candied Walnuts	\$14
Albacore Tuna Crudo with Pineapple Ponzu Soil Born Farm Cabbage ~ Fresno Chilies ~ Crispy Shallots	\$28
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Dried Apricots ~ Cherry Jam	\$19
Hand Pulled Mozzarella with Twin Peaks Stone fruit Seka Hills EVOO ~ Balsamic Reduction ~ Basil	\$28

Entrées

Soil Born Farms Little Gem Lettuce with Poached Shrimp Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$22
B&L McRib with Cali Gold BBQ Sauce B&L Pickles ~ Aioli ~ Onions ~ Hoagie Roll	\$22
Ferrari Fisheries Black Cod with Grilled Twin Peaks Peaches Dwelley Farms Yellow Wax Beans ~ Arugula ~ Velouté	\$36
B&L Tagliatelle in Genovese Basil Pesto Brentwood Corn ~ Twin Peaks Summer Squash ~ Morel Mushrooms	\$28
Single-Cut Lan Roc Pork Chop with Cherry Mostarda Pomme Puree ~ Twin Peaks Roasted Baby Squash	\$32
Capital Cheeseburger with French Fries Cheddar ~ Lettuce ~ Pickles ~ Red Onion ~ Capital Sauce	\$24

Cooked by: John Trujillo, Ali, Angy, Jacoby, Johnny, Rubin, and Tone!

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