
Good to Share

Castelvetroano Olives	4
Blistered Shishito Peppers <i>Maldon sea salt</i>	9.5
House-Cured Pancetta Flatbread <i>arugula / dry jack cheese / chile flake</i>	13
Oysters on the Half Shell <i>(6/12/18)</i>	17/32/44
Deviled Eggs <i>crispy bacon / spicy harissa aioli</i>	9
'Greek Salad' Flatbread <i>feta / bell peppers / red onion / black olives / cherry tomatoes / cucumbers</i>	13

Salads

Garden Lettuce <i>Garrotxa goat cheese / Banyuls vinaigrette</i>	10
Grilled Wagyu Steak Panzanella <i>fava beans / feta cheese / sundried tomato vinaigrette</i>	25
Suncrest Farm Baby Red Romaine Wedge <i>avocado / Hobbs bacon/egg / honey mustard vinaigrette</i>	14
Grilled Chicken and Farmers' Market Berries <i>chevre / pickled shallots / hazelnuts / sherry vinaigrette</i>	19
Sweet Gem Caesar <i>herbed croutons / Parmigiano Reggiano</i>	11
Chilled California King Salmon <i>English peas / asparagus / watermelon radish / herbed yogurt vinaigrette</i>	26

Entrees

Seared Ahi Tuna "Nicoise" <i>tonnato sauce / oven dried tomato / pole beans / frisée / olives / capers</i>	23
Black Pepper Linguine <i>house-cured pancetta / fava beans / pecorino cheese</i>	18
Asparagus & Gruyere Omelet <i>braised onions / garden salad / toast</i>	15
Grilled Hawaiian Swordfish <i>Delta asparagus / cipollini onions / Fresno chili & green olive vinaigrette</i>	25
Porchetta Sandwich <i>spicy stone fruit spread / grain mustard / pickled shallots / house-fried potato chips</i>	17
California Halibut <i>confit summer squash / cherry tomato vinaigrette</i>	26
Asparagus & Black Truffle Garganelli Pasta <i>wild mushrooms / Parmigiano Reggiano</i>	22
House-Cured Ahi Tuna Salad Sandwich <i>fennel-radish salad</i>	15
Crispy Fried Fish-n-Chips <i>cole slaw / tartar sauce</i>	23

Always Available

<i>Daily House-Ground Burger</i>	<i>Daily Soup</i>
18	6/10