



BAR SNACKS

Local oysters \$3/ea
on the half shell with horseradish mignonette
or
Spicy BBQ

Deviled ham scotch egg \$8
spicy aioli

Avocado toasts \$8
anchovy, olive oil, sea salt

Smoked trout pate \$8
grainy mustard, seeded crackers

Bacon-caramel popcorn \$6
smoked almonds, peanuts

House-made market vegetable pickles \$3
or
Spicy pickled egg

House-made beer bread \$2
whipped honey butter

STARTERS

Mariquita Farm turnip soup \$7
pickled beet & horseradish relish

Escarole, plum and celery salad \$11
walnuts, blue cheese, mustard vinaigrette

Little gem, sweet pea & bacon salad \$12
radishes, scallions, egg, creamy garlic vinaigrette

Smoked mussel & pancetta chowder \$12
new potatoes, fennel, chervil

DESSERTS

Stewed Blossom Bluff apricots \$8
almond meringue, raspberries, lemon fromage
blanc

Butterscotch pot de creme \$8
vanilla whipped cream, salted toffee

Dark chocolate cake \$8
creme fraiche, salted caramel, hazelnut praline

Grasshopper pie semifreddo \$8
chocolate fudge sauce, creme de menthe, cocoa
nibs

ENTREES

Crispy pork trotter burger & fries \$14
spicy pickle relish, mustard aioli

House-ground classic beef burger & fries \$14
smoky ketchup, sweet onions, marrow butter, sharp
cheddar

Penne with summer squash & basil ragu \$17
pecorino cheese, breadcrumbs

Massa brown rice & market vegetable bowl \$18
fried egg, chile, meyer lemon-brown butter vinaigrette

Butter-steamed local black cod \$26
Melted little gem lettuce, sugar snap peas, new potatoes

Roasted Pekin duck breast \$25
smoked duck confit, farro and turnip salad, rhubarb

Herb-roasted Mary's half chicken \$22
spring onion & chard bread pudding, sherry-giblet jus

Chicken fried Long & Bailey pork chop \$24
sweet and sour savoy cabbage, cherries, mustard gravy

Brandt Ranch braised & grilled shortribs \$25
butter beans, dandelion greens, horseradish gremolata

SIDES

Braised little gems with brown butter & lemon \$7
Butter bean and garlic gratin \$7
Salt-brined fries \$5