



D I N N E R

AUTUMN HARVEST

- VEGAN CORN SOUP cashew milk, cherry tomato, chive, popcorn.....\$14
- BABY LETTUCES herbs, crème de fromage, cherry tomato, sunflower seeds, crispy shallots.....\$16
- HEIRLOOM TOMATO SALAD burrata, tomato water-banyuls vinaigrette, pumpkin seed condiment, cilantro, agretti.....\$15
- KALE SALAD almond dressing, peaches, apples, tarragon, pickled onion.....\$15
- HEIRLOOM MELON & PROSCUITTO fennel, saba, pickled green beans, mint.....\$16
- PAULA’S WATERMELON & FETA cucumber, castelvetro olives, pumpkin seeds, mint, arugula, red wine vinaigrette.....\$15

HOOK + LINE

SIX OYSTERS
cocktail sauce \$20

STEAMED MEDITERRANEAN MUSSELS
merguez sausage, tomato, cilantro, aioli, toast \$18

AVOCADO TOAST
white gulf shrimp, bacon, basil pesto, raw vegetables \$17

CHILLED SQUID SALAD
baby artichoke, green olive, french lentils, pimenton aioli \$15

grilled naan bread
tzatziki, za’atar \$8

devilled duck eggs
smoked salmon, dill, jalapeno, pickled onion \$8

oven roasted cauliflower
black olive-preserved lemon relish, pine nut
‘parmesan’, basil \$11

avocado hummus
raw and pickled vegetables
pumpkin seed oil \$14

‘valley of the moon’ rabbit pate
dijon, pickles, toast \$14

EXTRAS
kennebec fries, ketchup, aioli \$8

WOOD OVEN + GRILL

- STUFFED EGGPLANT tomato braised, quinoa, pine nuts, currants, goat cheese cream.....\$25
- WHOLE ROASTED PETRALE SOLE buttered potatoes, broccoli rabe, brown butter.....\$32
- SEARED MARIN WILD KING SALMON corn puree, pole & shelling beans, pepperonata.....\$35
- CHICKEN & POTATO DUMPLINGS black truffle butter, summer beans, nameko mushrooms.....\$29
- GRILLED SUPERIOR FARMS LAMB CHOPS delicata squash, dino kale, eggplant caponata.....\$38
- KUROBUTA PORK CHOP black eyed pea-hominy stew, broccolini, apricot ketchup.....\$33
- GRILLED GRASS FED RIBEEYE STEAK potato puree, english peas, maitake mushrooms, herb butter.....\$38

18% Gratuity will be added to parties of 6 or more