

## SMALLS

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- \*BLUE CHEESE HOUSE-CUT POTATO CHIPS 9
- \*CRISPY CALAMARI, Baby Peppers, Harissa, Grilled Lemon, Saffron Aioli 17
- \*ROASTED RED PEPPER HUMMUS, Grilled Pita, Raw & Pickled Market Vegetables, Olives 14
- \*TEMPURA PORTOBELLO & GREEN BEANS, Yuzu Soy, Scallions, Chili Aioli 14

## SALADS

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- \*BAMBARA WEDGE, Butter Lettuce, Marinated Veggies, Bacon, Pt. Reyes Blue 17
- \*BABY ROMAINE CAESAR, Spanish Anchovy, Zuni Café Dressing, Parmesan Crostini 15
- \*SUMMER TOMATOES, Baby Mozzarellas, Fried Brioche, Arugula Pesto 16

## MAINS

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- \*GRILLED LOIN OF ELK, Heirloom Tomatoes, Grilled Crouton, Tapenade, Pea Shoots, Smoked Bleu Rillettes 47
- \*STEAK & FRITES, Herbed Frites, Watercress, Bone Marrow Butter MP
- \*GRILLED FILET OF BEEF, Duck Fat-Roasted Fingerling Potatoes, Leek Purée, Mushrooms, Black Truffle Aioli, Madeira Gastrique 49
- \*LOCAL TROUT, Cherry Tomato & Olive Cous Cous, Cucumber Tzatziki 29
- \*SCALLOPS, Fingerling-Smoky Bacon-Poblano-Sweet Corn Hash, Green Chili Crème Fraiche 37
- \*DURHAM RANCH WAGYU BURGER, Pickle Slaw, White Cheddar, Fry Sauce 21

Executive Chef Nathan Powers

— PLEASE INFORM YOUR SERVER OF ANY ALLERGIES —

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork or shellfish reduces the risk of food-borne illness  
Consult your physician or public health official for health information. Please, no personal checks.