

DINNER
Summer

STARTERS

Today's Soup 5.5 / 7

Garden Lettuce Salad 7.5
Balsamic Vinaigrette

Antipasti 12
Buffalo Mozzarella/Castelvetrano Olives/Roasted Beets/Marcona Almonds

House Made Charcuterie Plate 14
Chicken Liver Pate/Mortadella/Pork Pate/Spanish Style Dry Cured Chorizo/
Grain Mustard/Cornichons

Grilled White Georgia Shrimp 11
Avocado-Lemon Mousse/Radish/Cilantro

Roasted Scallop Sausage 12
Roasted Tomato Butter & Onion Crisps

Baked Goat Cheese Custard 10
Sun Dried Tomato Vinaigrette/Frisée/Castelvetrano Olives/Grilled Toast

Apricot Salad 11
Wild Arugula/Toasted Almonds/Sherry Vinaigrette/Fresh Pecorino

Duck Leg Confit Salad 11
Escarole/Pumpkin Seeds/Sherry Vinaigrette/Parmesan Chips

ENTRÉES

Grilled Flat Iron Steak 25
Grass Fed Beef/Warm Potato Salad with Smoked Paprika Vinaigrette/Sugar Snap Peas

Falafel Crusted Halibut 24
Israeli Couscous with Herbed Tomato Sauce/Cucumber & Calamata Olive Relish

Pancetta Wrapped Tombo Tuna 20
Marinated Fennel/Green Beans/Garbanzo Beans/Feta/Salsa Verde

Roasted Hoffman Chicken Breast 19
Garlic & Herb Filling/Grilled Zucchini/Cornmeal Fritters/White Wine Butter Sauce

Hamburger 13
Marin Sun Farms Grass Fed Beef/Pickled Onions/Kennebec Fries/Aioli
Add Avocado, Provolone, Gruyere, Blue or House Cured Pancetta 1.5 each

Baked Casarecce Pasta 16.5
Spanish Style Chorizo/Roasted Chicken/Braised Kale/Goat Cheese

Gorgonzola & Walnut Ravioli 14.5
Walnuts/Riesling Cream Sauce/Wild Arugula

Roasted Stuffed Tomatoes 16.5
Hallumi, Provolone & Caramelized Onion Filling/Fresh Creamed Corn/
Zucchini Shoestrings/Cilantro

Sun Dried Tomato Risotto 16.5
Sun Dried Tomato Pistou/Salt Cured Black Olives/Basil Oil/Pecorino

SIDES 4.5

Kennebec Fries
Slow Cooked Polenta
Braised Kale
Green Beans with Feta