

adagia

new american cuisine
farm to fork

Grazing

Farmers Market Soup...a forever changing selection of northern California's best produce
\$7

Antipasti Platter

Artisanal Dry Cured Salami and Cheeses served with Salted Almonds, Membrillo, and Cornichons.
\$14

Crispy Sweet Potatoes

Honey, Espelette Chili Powder and Goat Cheese
\$7

Delta Asparagus Salad

Halloumi Cheese, *Sausalito Springs* Watercress and Espelette, garlic and lemon oil
\$10

County Line Harvest Mixed Baby Lettuces

Breakfast Radish, Apple, Blue Cheese and Champagne Vinaigrette
\$8

Wild Arugula Salad

Kumquats, fennel, and Pepato Cheese with House Vinaigrette
\$8

Land

Grilled Flatbread Pizza

Herbed Goat Cheese, Oil Braised Early Garlic, Leeks and Seasonal Greens... \$12
Add house made bacon \$2

Bellwether Farms Ricotta Agnolotti

Black Garlic Sauce, English Peas, Brown Butter & Thyme
\$14

Vegan Farro Pasta

Asparagus, Pea Tendrils, Spring Onion, Tomato Oil, Calabria Chilies and Lemon-Garlic Broth
\$13

Ocean

Seared Petrale Sole

Savoy Spinach, Yukon Gold Potatoes, Clams, Herbs and Lemon Beurre Blanc
\$20

Field & Pasture

Roasted *Field to Family* organic Chicken

Shaved Baby Artichokes, Spring Garlic Bread Pudding and Thyme-Chicken Jus
\$20

Grilled *Bailey's Farm* thick cut Pork Chop

Caramelized Fennel, Calabria Chilies with a Honey-Anise Sauce
\$24

Grilled *Lucky Dog Ranch* Flank Steak

Yukon Gold Potatoes, Blue Cheese, Ramps & Red Wine Sauce
\$20

Grilled *Pozzi Farms* Lamb Burger

House ground Lamb, Roasted Tomatoes, Arugula, and Tzatziki Sauce served w/ House Cut French Fries
\$12

Grilled *Lucky Dog Ranch* Hamburger

House Cucumber Pickle, Lettuce, Tomato, and Onion served w/ House Cut French Fries...\$12
add cheese \$1 avocado \$1.50 house made bacon \$2.00

18% gratuity added to parties of six or more

Wine by the glass

Bubbles

- Brut, Scharffenberger Mendocino 9
- Brut Rose, Roederer Estate Anderson Valley 10

White & Rose

- Albariño/Grenache Blanc
Trenza "Blanco" 2009 Edna Valley 10
- Sauvignon Blanc, Everett Ridge
"Preston Vineyard" Dry Creek Valley 8
- Chardonnay, William White "W3" 2008 S.F 8
- Pinot Grigio, Guglielmo
"Private Reserve" 2009 6
- Riesling, Esterlina 2009 Cole Ranch 7.5
- Gewurztraminer, Navarro "Estate Dry"
2008 Anderson Valley 8.5

Red

- Zin Cuvee Marietta "Old Vines Lot #54" 7
- Pinot Noir, Londer 2007 Anderson Valley 10
- Sangiovese, Lava Cap "Matagrano"
2006 Eldorado County 10
- Syrah, Aubin Cellars "Verve"
2005 Sonoma Mountain 9
- Cabernet Sauvignon, Educated Guess
2008 Napa Valley 9.5
- Merlot, J. Lohr "Los Osos"
2008 Paso Robles 8

Beer

on tap 5

- Trumer Pilsner
- Lagunitas IPA
- Pyramid Hefeweizen
- North Coast Red Seal Ale
- Eel River Organic Porter

bottles

- Anchor Steam 4
- North Coast "Old Rasputin"
Imperial stout 5
- North Coast "Brother Thelonious"
Abbey Ale 6
- Clausthaler Non Alcoholic 4
- Valley Brewing Luna Blanca (22 oz) 9
- Ace Perry cider 4
- Ace Apple Cider 4

Beverages

- Iced Tea 2.5
- Arnold Palmer 3
- Fresh Squeezed Sparkling Lemonade 3
- Navarro Vineyards grape juice 5
- Pinot Noir
- Gewurztraminer

- Coke/Diet Coke 2
- Italian soda 2.75
- Raspberry
- Pomegranate
- Thomas Kemper ginger ale 3
- Saratoga sparkling mineral water
- 12oz 3
- 28oz 5

- Hot Chocolate 3

Coffee

Fair Trade Organic

- coffee/decaf 2.5
- café au lait 3
- espresso 2
- cappuccino 3
- latte 3
- mocha 4

Tea pot 4

Silk Road Teas

green tea

- Gen Mai Cha
- Moroccan Wild Mint (organic)

black tea

- Yunnan
- Lapsang Souchong
- Earl Grey
- Darjeeling

wild crafted herbal tea

- Caffeine Free
- Linden
- Sevan Blend

HAPPY HOURS

5:00-6:00 8:30-9:30

ALL DRAFT BEERS \$3.50
ALL WINE BY THE GLASS \$1.00 OFF