

adagia

new american cuisine
farm to fork

\$7

farmers market soup...a forever changing selection of northern california's best produce

heirloom tomatoes with chile arbol romesco, sheep's milk feta, micro basil and olive oil croutons

grilled peaches with serrano ham, rosemary and spiced honey-riesling syrup

\$9

sexy & wild arugula salad with strawberries, goat cheese, pecans and fig vinaigrette

full belly farms romaine caesar
big daddy's dressing, parmesan crisp and white anchovies
add grilled *field to family organic* chicken breast
\$4

organic frisée salad with bing cherries, pistachios, cocoa nibs, blue cheese and black garlic vinaigrette

\$13

grilled bailey's farms pork belly flat bread with sweet pea puree, scallions, fresno chiles, cherry tomatoes and parmesan cheese

Land

grilled vegan flat bread with smoky eggplant, roasted red peppers, almond ricotta and truffle smoked tomato sauce
\$12

summer squash "pasta"
"all night" tomatoes, asparagus and mustard greens pesto with shaved parmesan cheese
\$14

Ocean

grilled line caught rockfish with sautéed green beans, new potatoes, kalamata olives, preserved lemon and romesco sauce
\$21

pan roasted California halibut with creamed corn & mustard greens, carbonara onions & chipotle oil
\$24

Field & Pasture

grilled lamb sirloin with quinoa tabouli, wild arugula, jalapeno crème fraîche and mint infused olive oil
\$18

roasted field to family organic chicken breast
charred corn, shiitake mushroom and arugula salad, olive oil mashed potatoes and black garlic vinaigrette
\$19

garlic and coffee braised beef cheeks with olive oil mashed potatoes and summer vegetable caponata
\$20

grilled bailey's farm thick cut pork chop with rosemary roasted potatoes, sautéed mustard greens and apricot glaze
\$22

grilled lucky dog ranch hamburger
house cucumber pickle, little gem lettuce, tomato and sweet potato fries...\$12
add cheese \$1 avocado \$1.50 bacon \$2.00

"the grass is greener over the fence"
Adagiorum Chiliades
Erasmus of Rotterdam
1466/1469-1536

Parties of 6 or more 18% added gratuity

wine by the glass

bubbles

- brut, Scharffenberger Mendocino 8.5
- brut rose, Roederer Estate Anderson Valley 9.5

white & rose

House White 7

Rock Wall 2007 "Rock Star Blanc"

- sauvignon blanc, Dutton Estate 2008
"Kylie's Cuvee" Russian River 7.5
- french colombard, Aubin Cellars 2008
"Verve" Cote de Gascogne 7
- pinot gris, Alma Rosa 2008 Santa Barbara 8
- riesling, Trefethen "dry reserve" 2008 Napa 8
- chardonnay, William White "w3" 2008 S.F. 8
- chardonnay, Marimar Estates "Acero"
2007 Russian River 11
- rose, Navarro 2009 Anderson Valley 8

red

House Red 7

Rock Wall 2007 "Rock Star Rouge"

- zin cuvee Marietta "old vines lot #52" 7
- pinot noir, Aubin Cellars 2007
"Verve", Carneros 10
- syrah, Bell "Canterbury vineyards",
2007 Sierra Foothills 10
- grenache, Graff Family 2006 Chalone 9.5
- cabernet sauvignon, Topel,
2005 Mendocino 9
- meritage, Trefethen "Double T"
2007 Napa Valley 10

Ask your server about our wine flight

beer

on tap 5

- Lagunitas IPA
- Trumer Brauerei, pilsner
- Linden St. Burning Oak black lager
- North Coast Brewing "Old 38" stout

bottles

- Anchor Steam beer 4
- Napa Smith, pale ale 4
- North Coast Brewing, "blue star" wheat 4
- North Coast Brewing, "Brother Thelonious"
Abbey style ale 6
- Ace, apple cider 4
- Ace, perry cider 4

non alcoholic

- Iced Tea 2.5
- Arnold Palmer 3
- Fresh Squeezed 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
- Hank's Gourmet orange cream 3

Saratoga sparkling mineral water 3 sm/5 lg

coffee

Fair Trade Organic

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

tea pot 4

Silk Road Teas

green tea

- Genmaicha
- Moroccan Wild Mint

black tea

- Yunnan
- Lapsang Souchong
- Earl Grey
- Darjeeling

wild crafted herbal tea

Caffeine Free

- Linden
- Sevan Blend