

# adagia

new american cuisine  
farm to fork

## Soup & Salad

**Farmers Market Soup**...a forever changing selection of northern california's best produce  
**\$6**

**Crispy Sweet Potatoes**  
Honey, Espelette Chili Powder and Goat Cheese  
**\$7**

**Adagia Chicken Salad**  
*Field to Family Organic* Chicken, Romaine Hearts, Dried Cranberries, Walnuts, Feta, Croutons and Mustard Vinaigrette  
**\$12**

**Wild Arugula Salad**  
Kumquats, Fennel, and Pepato Cheese with House Vinaigrette  
**\$8**

**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**

## Sandwiches

Served with House Cut French Fries

**Short Rib & Gruyere Grilled Cheese Sandwich**  
On Acme Sourdough with Spicy Ketchup  
**\$12**

**Yucatan style Pulled Pork Sandwich**  
Shaved Cabbage, Jalapeno, Pickled Red Onion, and Avocado Slaw  
**\$14**

**Chicken Club**  
*Field to Family Organic* Chicken, House Made Bacon, Avocado, Lettuce & Tomato on Grilled Sourdough Bread  
**\$14**

**Lamb Burger**  
House ground *Pozzi Farms* Lamb, Roasted Tomatoes, Arugula, and Tzatziki Sauce  
**\$12**

**Grilled *Lucky Dog Ranch* Hamburger**  
House Cucumber Pickle, Lettuce, Tomato, and Onion **\$12**  
add cheese \$1    avocado \$1.50    house made bacon \$2.00

## Pasta & Specialties

**Bellwether Farms Ricotta Agnolotti**  
Black Garlic Sauce, English Peas, Brown Butter & Thyme  
**\$14**

**Vegan Farro Pasta**  
Asparagus, Pea Tendrils, Spring Onion, Tomato Oil and Lemon-garlic broth  
**\$13**

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

**Seared Petrale Sole**  
Savoy Spinach, Yukon Gold Potatoes, Clams, Herbs and Lemon Beurre Blanc  
**\$16**

18% Gratuity added to Parties of 6 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
- North Coast Red Seal Ale
- Lagunitas IPA
- Pyramid Hefeweizen
- Eel River Organic Porter

### bottles

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

## Beverages

- 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
- Saratoga sparkling mineral water
- 12oz 3
- 28oz 5

## 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