



CHEESE & ACCOMPANIMENTS

CYPRESS GROVE HUMBOLDT FOG – CARAMELIZED OLIVES

goat – vegetable ash, creamy, citrus

POINT REYES BLUE – QUINCE JAM

cow – creamy, tangy, medium blue flavor

POINT REYES TOMA – HONEY HAZELNUT

cow – semi hard, creamy grassy finish

TOMALES CREAMERY KENNE – APRICOT HARISSA

goat – dense, creamy, slightly earthy

- EACH CHEESE FOR 9 ALL FOR 30 -

LOCAL OYSTERS

MARIN MIYAGI

Tomales Bay

4 EA 40 DOZEN

SOUP, SALAD & GREENS

CLAM CHOWDER 13/17

steamed manila clams, bacon, leeks, creamer potatoes, cream

BUTTERNUT SQUASH SOUP 12

sage oil, garlic croutons, micro greens

BABY KALE SALAD 16

asian pears, fuji apples, almonds, dried cranberries, feta cheese, lemon vinaigrette
chicken +8 / blackened snapper +10 / shrimp +10

CAESAR SALAD 14

little gem lettuce, garlic croutons, parmesan
chicken +8 / blackened snapper +10 / shrimp +10

CRISPY BRUSSELS SPROUTS 12

calabrian chile aioli

SEASONAL SAUTEED VEGETABLES 12

olive oil, garlic, sea salt

FRIES & THINGS

REGULAR FRIES 8

sea salt

GARLIC FRIES 9

gilroy garlic, parmesan

SWEET POTATO FRIES 9

calabrian chile aioli

BREAD 4

sweet butter

STARTERS

ARTICHOKE FUNDIDO 14

mozzarella, chilies, breadcrumbs - wood oven flatbread

CALAMARI FRITTI 18

crispy lemon, fried caper aioli, cocktail sauce

TARTARE TACOS (3) 20

crispy wonton shells, ahi tuna tartare, asian pears, avocado mousse, slaw, chile oil, calabrian chile aioli, soy lime vinaigrette

PIRI PIRI MEATBALLS 18

burrata cheese, peppered tomato sauce, arugula

PORK RIBS 19

pineapple glaze, calabrian chili, frisee, meyer lemon, sesame seeds

MAITAKE MUSHROOM FLATBREAD 18

butternut squash, maitake mushrooms, arugula, grilled onions, mozzarella, walnuts

PROSCIUTTO FLATBREAD 20

green onions, roma tomatoes, mozzarella cheese, arugula, balsamic glaze

SANDWICHES & LARGER PLATES

ORA KING SALMON 34

brussel sprouts, cauliflower, broccoli, blistered cherry tomatoes, salsa verde

PETRALE SOLE 32

cauliflower, broccoli, mashed potatoes, lemon beurre blanc

FISH & CHIPS 28

beer battered local wild cod, jalapeno cilantro aioli

NEW YORK STEAK 36

mashed potatoes, baby kale, roasted mushrooms, demi glaze, blue cheese butter

PORTOBELLO MUSHROOM RAVIOLI 28

maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction

WOOD OVEN CHICKEN SANDWICH 20

chili aioli, crispy onions, dressed lettuce, flatbread, salad

GRILLED FLAT IRON STEAK SANDWICH 22

blue cheese, dressed arugula, crispy onions, ciabatta roll, salad (steak cooked medium)

BLACKENED SNAPPER SANDWICH 20

pickled onions, caper aioli, dressed lettuce, ciabatta roll, salad

TAVERN BURGER 24

grass fed, butter lettuce, tomato, onion, pickle, brioche bun, fries, garlic parmesan fries +3 / sweet potato fries +2 / cheddar +2 / bacon +3 / avocado +3

IMPOSSIBLE BURGER 24

100% plant based, lettuce, tomato, onion, pickle, brioche bun, fries, cheddar +2 / bacon +3 / avocado +3 / garlic parmesan fries +3 / sweet potato fries +2

We carefully source our food from local fishermen, farmers and fromagers to highlight the best California has to offer, and proudly serve on Heath Ceramics made locally.

** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*