



## BRUNCH Saturday & Sunday 11am-2pm

**CHICKEN & WAFFLES** 18  
corn meal waffle, fresh berries, honey whipped butter, red pepper jelly, maple syrup

**FARMERS OMELET** 18  
eggs, roasted mushrooms, chives, bellwether farms jersey ricotta, mixed lettuces, home fries, cumin sour cream  
add ham +3 / add crab +10

**ROASTED SALMON HASH** 18  
sweet potatoes, poached eggs, white onions, bell peppers, red potatoes, chili hollandaise sauce

**EGG HOLLANDAISE** 18  
the following is served with poached eggs, english muffin, mixed greens & home fries  
Benedict – Canadian Bacon  
Florentine – wilted spinach  
Blackstone – tomato & bacon

**CORN MEAL WAFFLES** 16  
strawberries, blackberries, blueberries, chantilly cream, maple syrup

## SANDWICHES & LARGER PLATES

**NEW YORK STEAK\*** 38  
grilled asparagus, baby spinach, roasted fingerling potatoes, chimichurri sauce, crispy shallots  
(make it surf & turf with shrimp +12)

**PETRALE SOLE** 32  
green beans, cauliflower, mashed potatoes, lemon beurre blanc

**KING SALMON RISOTTO\*** 34  
parsley cream risotto, fava beans, green peas, spinach, salsa verde, micro greens

**MUSHROOM RAVIOLI** 26  
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** 22  
grass fed, butter lettuce, tomato, onion, pickle, brioche bun, fries  
add: garlic parmesan fries +3 / sweet potato fries +2  
cheddar +2 / bacon +3 / avocado +3

**BEYOND BURGER** 24  
100% plant-based burger, lettuce, tomato, onion, pickle, brioche bun, fries  
add: garlic parmesan fries +3 / sweet potato fries +2  
cheddar +2 / bacon +3 / avocado +3

## SIDES

**REGULAR FRIES** 8

**GILROY GARLIC FRIES with parmesan** 9

**SWEET POTATO FRIES with calabrian chile aioli** 9

**BREAD with sweet butter** 4

*We carefully source our food from local fishers, farmers and rancher to highlight the best California has to offer, and proudly serve on heath Ceramics made locally.*

*\*Served raw or undercooked or contains raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

**MIMOSA BAR** 12  
orange, hibiscus, pineapple, grapefruit, pomegranate, watermelon

**CLASSIC BLOODY MARY** 13

**TOMATILLO BLOODY MARY** 15  
house pickled vegetables, tomatillo salsa

**RAGING BULL BLOODY MARY** 16  
hanson habanero vodka, beef broth, blue cheese olives

## OYSTER BAR

**KUMAMOTO \***  
Mendocino County, CA

**MIYAGI \***  
Tomales Bay, Marin County

**FANNY BAY\***  
British Columbia, Canada

-HALF A DOZEN FOR 24 OR DOZEN FOR 42 -

## STARTERS

**ARTICHOKE FUNDIDO** 16  
mozzarella, chilies, breadcrumbs - wood oven flatbread

**CALAMARI FRITTI** 20  
crispy lemon, fried caper aioli, cocktail sauce

**PACIFIC SNAPPER CEVICHE\*** 18  
red onions, tomatoes, cilantro, jalapeno pepper, avocado, lime juice, taro chips

**TARTARE TACOS (3)\*** 20  
crispy wonton shells, ahi tuna tartare, asian pears, avocado mousse, slaw, chile oil, calabrian chile aioli, soy lime vinaigrette

**PORK RIBS** 19  
pineapple glaze, calabrian chili, frisee, meyer lemon, sesame seeds

**SPRING FLATBREAD** 18  
spring pea puree, caramelized onions, roasted fingerling potatoes, burrata cheese, roasted walnuts, parmesan, balsamic reduction

## SOUP & SALAD

**CLAM CHOWDER** 16  
steamed manila clams, bacon, leeks, creamer potatoes, cream

**CARROT GINGER SOUP** 12  
lime crème fraiche, roasted pepitas, micro cilantro

**BABY KALE SALAD** 16  
grapefruit, blood oranges, almonds, dried cranberries, feta cheese, lemon vinaigrette  
chicken +8 / shrimp +12

**CAESAR SALAD\*** 14  
romaine lettuce, garlic croutons, parmesan  
chicken +8 / shrimp +12