



*** SMALL PLATES & BOWLS ***

SOUP of the MOMENT

a.q.

ROASTED PALISADES BEETS WITH MEDJOOOL DATES & FRIED CHICKPEAS
aged ricotta, roasted almonds 9

BISON CARPACCIO with CRISP ARTICHOKEs & ARUGULA
whole grain mustard oil 11

HAYSTACK FARMS CHEVRE FRITTERS with SALAD OF HEIRLOOM SHELL BEANS
frisee, pancetta, toasted walnuts, lemon, evo, mint 10

MARSALA & PORCINI BRAISED SONOMA RABBIT with TRUFFLED AGNOLOTTI
greens, roasted romas, reggiano 11

CRISP VEAL SWEETBREADS with ROASTED FENNEL & AUSTIN FARMS APPLES
shaved fennel salad, apple cider vin 10

PAN ROASTED JUMBO LUMP CRAB CAKE
roasted sweet pepper and shiitake hash; housemade tartar 11

*** GREENS ***

CRISP GNOCCHI SALAD with ROASTED AUTUMN SHROOMS & BUTTERNUT SQUASH
grated reggiano, truffled oregano vin 10

CHOPPED HEARTS of ROMAINE & CELERY with SOURDOUGH CROUTONS & SMOKED BACON
pt reyes blue cheese dressing 9

THREE ORGANIC GREENS with FRENCH FETA & TOASTED HAZELNUTS
black mission fig vinaigrette 9

*** LARGE PLATES & BOWLS ***

“DAL BHAT”

curried seasonal vegetables, crisp Arborio rice cake, lentil & spinach broth 17

MILAGRO RANCH MEATBALLS with LEMON RICOTTA RAVIOLIS
roasted tomato sauce, walnut parsley pesto 18

ROAST FARM CHICKEN BREAST stuffed with POINT REYES BLUE
crisp polenta, chard, roasted shiitakes & oysters 18

CRISP IDAHO TROUT FILET with WHITE WINE, LEMON & HERBS
heirloom shell beans, coronas, roasted fennel & romas; shaved fennel salad 18

GRILLED COLORADO LAMB SIRLOIN with ROASTED SWEET PEPPERS & FIGS IN RED WINE
artichoke & goat cheese griddle cake 23

APPLE BBQ SLOW ROASTED BERKSHIRE PORK with LOCAL APPLE & SUNDRIED CRANBERRY RELISH
anson mills stone ground grits with smoked mozzarella 23

MILAGRO RANCH GRASS FED BEEF BURGER with PANCETTA & CAMBAZOLA
truffled parmesan fries, herbed mayo, grilled red onions 17

PAN ROASTED BLACK ANGUS FILET with TOASTED SHALLOT MADEIRA REDUCTION
butternut squash gratin, wilted spinach, crisp butternut squash frites 27

*** SIDES***

ARTICHOKE GRIDDLE CAKES 5

TRUFFLED PARM FRIES 5

ONION STRAWS 4

PLATTER of THREE 11

BUTTERNUT SQUASH GRATIN 4

CRISP POLENTA 4

STONE GROUND GRITS with SMOKED MOZZ 5

BEANS, CORONAS & FENNEL 5

*** RANDOM ACTS of COOKING, “family style“ for communal indulgence**

A.Q. *