

Dinner Notions

5:00pm - 9:00pm Daily

Small Bites

SALMON POKE.... \$19

Apple, Mint, Cashew, Citrus Soy Dressing, Rice Chip

CHIPS AND GUACAMOLE (G).... \$13

Guajillo Dusted Tortillas, Radishes, Cotija, Pumpkin Seeds

DUNGENESS CRAB CAKE.... \$21

Fennel Salad, Citrus Segment, Basil Aioli

HONEY BURRATA TOAST.... \$13

Seasonal Fruit, Rocket Arugula, Pistachio

CHILLED WILD PRAWNS (G).... \$19

Cocktail Sauce, Drawn Butter, Aioli, Lemon Wedges

From the Garden

Add grilled chicken \$7 or add grilled shrimp \$9

CLASSIC CAESAR.... \$17 (10)

Sweet Gem Lettuce, Crouton, Padano Cheese Crumble, Creamy Garlic Dressing

COFFEE ROASTED BEET SALAD (G).... \$17

Whipped Ricotta, Dandelion Greens, Crispy Quinoa, Prosciutto, Lemon Vinaigrette

FARM SALAD (G).... \$15 (9)

Local Mixed Greens, Maret Vegetables, Balsamic Vinaigrette,
Pistachios, Grana Padano Cheese

WEDGE SALAD.... \$19

Slow Roasted Tomatoes, Crispy Onions, Feta Cheese,
Pickled Onions, Bacon, Green Goddess

G indicates this menu item is made without gluten or can be prepared without gluten.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.

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Mains

BUTTERNUT SQUASH RISOTTO.... \$25

Sage Brown Butter, Candied Pecans, Mascarpone, Amaretti Crumbs

DUNGENESS CRAB CHITARRA PASTA.... \$33 (18)

Lemon Beurre Blanc, Calabrian Chili, Leek Butter

Add Fort Bragg Sea Urchin \$8

SONOMA FARMED DUCK DUO (G).... \$31

Duck Breast, Confit, Celery Root Puree, Braised Red Cabbage, Five Spice Jus

THE CHEDDAR CHEESEBURGER.... \$19

Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Aioli, Fries
(vegan patty available upon request)

Add bacon \$3 or Foraged Mushrooms \$5

PABLO'S POLLO LOCO (G).... \$29

Mary's Organic Chicken, Oaxacan Stuffed Anaheim Pepper, Avocado, Pepitas, Cilantro, Grits

MISHIMA RESERVE WAGYU FLATIRON 8oz (G).... \$49

Grilled Peppercorn Sauce, Roasted Maitake Mushrooms, Charred Onion, Pomme Puree

SRF PORK CREPINETTE (G).... \$29

Heirloom Beans, Clams, Hazelnut, Kohlrabi, Lavender

BRAISED SONOMA LAMB SHANK.... \$33

Buttered Spätzle, Garlic Yogurt, Seeded Salsa Macha

MISO SABLEFISH (G).... \$33

Broccoli Mousseline, Beluga Lentils, Miso

SEARED ORA KING SALMON (G).... \$35

Black Garlic Potato, Dill Crème Fraiche, Brussel Sprouts

Family Fashioned

Designed to serve 2, sides not included

CRISPY FRIED CHICKEN (8pc).... \$37

Herbs, Lemon, Sriracha-Honey

4 STAR WAGYU NEW YORK 24oz (G).... \$79

Bordelaise, Locally Foraged Mushrooms

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On the Side to Share

DELICATA SQUASH (G).... \$9

Maple Agridolce, Aleppo Butter, Hazelnuts

BUTTERY MASHED POTATOES (G).... \$7

French Butter, Chives

TRUFFLE FRIES (G).... \$7

Crispy Fries, Truffle Salt, Truffle Aioli

BRUSSEL SPROUTS (G).... \$9

Dates, Chorizo, Lemon

SUNCHOKE BRAVAS (G).... \$11

Garlic Aioli, Brava Sauce

FORAGED MUSHROOMS (G).... \$11

Miso Butter, Garlic, Fine Herbs

Sweet Endings

BAKED NAPA.... \$13

Torched Meringue, Cabernet Blackberry Sorbet, Lemon Chiffon, Macerated Berries

LEMON OLIVE OIL CAKE.... \$11

Roasted Grapes, Vanilla Bean Ice Cream

CARROT CAKE DONUT HOLES.... \$11

Cream Cheese Frosting, Pineapple Chutney, Toasted Coconut

CHOCOLATE GRAND MARNIER BUDINO (G).... \$11

Whipped Crème Fraiche, Walnuts, Poached Pears

TRIO OF SORBETS (G).... \$9

Chef's Selection

A SCOOP of ICE CREAM (G).... \$5

Please Inquire Above Chef's Selection

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