



RESTAURANT | DAILY | 5:00 PM - 9:00 PM

STARTERS

CHEESE & CHARCUTERIE PLATTER | \$17 **

ARTISAN CHEESE | CURED MEAT | SWEET ONION JAM | OLIVE MEDLEY | GRAIN MUSTARD

BRIE TERRINE | \$16 **

PICKLED RED ONION | DRIED FRUIT | CROSTINI

COSMIC CRISP SALAD | \$12 *

JULIENNE APPLES | CANDIED PECANS | BEECHER'S CHEESE | POPPYSEED VINAIGRETTE

THE MARC CRAB CAKES | \$26

DUNGENESS CRAB | ROAST GARLIC AIOLI | CRISPY SWEET ONIONS | MICRO GREEN SLAW

GRILLED ASPARAGUS | \$15 *

PICKLED ONION | BALSAMIC REDUCTION | TRUFFLED BEARNAISE SAUCE

ENTRÉES

HALF CHICKEN | \$34 *

HONEY BRINE | GRILLED ASPARAGUS | BLACK LENTILS | CHARRED TOMATO BARBEQUE SAUCE

ANCIENT GRAINS | \$27 ** V

WHEAT BERRIES | QUINOA | BLACK LENTILS | CHESED FARMS MUSHROOM RAGOUT | PISTACHIOS | HERBS | CUCUMBER TZATSIKI

GRUYÈRE RAVIOLI | \$28

AGED GRUYÈRE | WHITE WINE BUTTER SAUCE | BRANDIED CURRANTS

SLOW-BRAISED PORK SHANK | \$29 *

WHITE CHEDDAR POLENTA | CRANBERRY CHUTNEY | BRAISED VEGETABLES

PACIFIC SALMON | \$40 *

PARSNIP SOUBIS | CHESED FARMS MUSHROOMS | ROASTED CARROTS

TENDERLOIN STEAK | \$54 *

YUKON MASHED POTATOES | GRILLED ASPARAGUS | BEARNAISE SAUCE

ADD DUNGENESS CRAB "OSCAR STYLE" | \$19

* gluten free | ** can be gluten free | V can be vegan

SPLIT PLATE CHARGE | \$5

FOR PARTIES OF 6 OR MORE, ONE CHECK WILL BE PRESENTED

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.