

# • OYSTERS •

ON the HALF-SHELL

|  |             |
|--|-------------|
| <b>POINT REYES</b>                       | <b>2.75</b> |
| sweet, clean, firm – Tomales Bay         |             |
| <b>KUMAMOTO</b>                          | <b>3.50</b> |
| buttery texture, slightly salty – Oregon |             |
| <b>BEAU SOLEIL</b>                       | <b>3.50</b> |
| plump, firm, delicate – Canada           |             |

## Assiette de Fromage

### *Bay Blue*

pasteurized cow's milk, rich & creamy - local

### *Laura Chenel Goat Brie*

goat's milk, soft-ripened, grassy & nutty - local

### *Manchego*

pasteurized sheep's milk, piquant, firm,  
aged 12 months - Spain

### *Truffle Tremor*

goat's milk, soft-ripened, truffled – local

### *Brillat Savarin*

soft, ripened cow's milk – France

Served with preserved fruit, croutons, candied walnuts  
\$9, 15, or 21 per plate for one, two  
or three selections

## SALADS

|  |              |
|--|--------------|
| <b>Baby Lola Rosa</b>  | <b>9.75</b>  |
| fig-balsamic vinaigrette, goat cheese,<br>roasted baby beets, marcona almonds                                      |              |
| <b>Rafter Ranch Arugula Salad</b>  | <b>10.50</b> |
| pumpkin seed, avocado, marinated olives,<br>aged manchego cheese, citrus vinaigrette                               |              |
| <b>Smoked Trout Salad</b>  | <b>11.75</b> |
| watercress, endive, walnuts, apples,<br>fingerling potatoes, meyer lemon vinaigrette,<br>horseradish creme fraiche |              |
| <b>Frisée aux Lardons</b>  | <b>11.50</b> |
| poached egg, pancetta lardons, croutons,<br>sherry vinaigrette, parmesan   |              |
| <b>Hearts of Romaine</b>   | <b>10.75</b> |
| roasted pears, candied walnuts, point reyes<br>farmstead blue cheese, champagne vinaigrette                        |              |

# UNDERWOOD

## ENTRÉES

|  |              |
|--|--------------|
| <b>SMOKED CHICKEN COBB SALAD</b>   | <b>14.75</b> |
| creamy lemon dressing, spinach, bacon,<br>egg, cherry tomato, avocado, croutons,<br>blue cheese              |              |
| <b>THAI CURRY PRAWNS</b>   | <b>16.75</b> |
| red coconut curry, king oyster mushrooms,<br>green beans, tomatoes, thai basil, kaffir lime,<br>jasmine rice |              |
| <b>MOROCCAN LAMB SANDWICH</b>  | <b>14.75</b> |
| spicy grilled lamb sirloin, tzatziki, tomatoes,<br>arugula, red onion, grilled flatbread, french fries       |              |
| <b>HERB ROASTED CHICKEN</b>  | <b>16.75</b> |
| crimini mushroom, braised greens,<br>crispy smashed potatoes, pan jus  |              |
| <b>SEARED DUCK LEG CONFIT</b>  | <b>17.75</b> |
| lentils de puy, spanish blood sausage, arugula,<br>shaved fennel salad, grilled bread, chevre                |              |
| <b>FLAT IRON STEAK FRITES</b>  | <b>21.75</b> |
| mushroom shallot butter, arugula,<br>chipotle steak sauce, fries   |              |
| <b>GRILLED HAMBURGER</b>   | <b>14.50</b> |
| niman ranch beef, lettuce, tomato, french fries  |              |
| white cheddar, gruyère or gorgonzola   | 2.00         |
| apple-wood smoked bacon  | 3.00         |

## ON the SIDE

|   |             |
|---|-------------|
| <b>Braised Greens</b>                           | <b>7.50</b> |
| <b>Chinese Broccoli</b> crispy pork,            | <b>8.75</b> |
| red chili flakes, oyster sauce                  |             |
| <b>Pommes Frites</b> aioli & chipotle ketchup   | <b>7.75</b> |
| <b>Petit Pommes Frites</b>                      | <b>4.75</b> |
| <b>Harissa Fries</b> cilantro, scallions & lime | <b>8.75</b> |
| <b>Chou-Fleur</b> cauliflower gratin            | <b>8.75</b> |
| <b>Macaroni &amp; Cheese</b> les coudes         | <b>8.75</b> |
| add pancetta                                    | 3.00        |