

• OYSTERS •

ON the HALF-SHELL

POINT REYES	3.00
sweet, clean, firm – Tomales Bay	
KUMAMOTO	3.50
buttery texture, slightly salty – Oregon	
BEAU SOLEIL	3.50
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

Baby Lola Rosa	9.75
fig-balsamic vinaigrette, goat cheese, roasted baby beets, marcona almonds	
Rafter Ranch Arugula Salad	10.75
pumpkin seed, avocado, marinated olives, aged manchego cheese, citrus vinaigrette	
Smoked Trout Salad	11.75
watercress, endive, walnuts, apples, fingerling potatoes, meyer lemon vinaigrette, horseradish creme fraiche	
Frisée aux Lardons	12.50
poached egg, pancetta lardons, croutons, sherry vinaigrette, parmesan	
Hearts of Romaine	10.75
roasted pears, candied walnuts, point reyes farmstead blue cheese, champagne vinaigrette	

UNDERWOOD

ENTRÉES

SMOKED CHICKEN COBB SALAD	14.75
creamy lemon dressing, spinach, bacon, egg, cherry tomato, avocado, croutons, blue cheese	
THAI CURRY PRAWNS	17.25
red coconut curry, king oyster mushrooms, green beans, tomatoes, thai basil, kaffir lime, jasmine rice	
MOROCCAN LAMB SANDWICH	15.25
spicy grilled lamb sirloin, tzatziki, tomatoes, arugula, red onion, grilled flatbread, french fries	
HERB ROASTED CHICKEN	16.75
crimini mushroom, braised greens, crispy smashed potatoes, pan jus	
SEARED DUCK LEG CONFIT	18.25
lentils de puy, spanish blood sausage, arugula, shaved fennel salad, grilled bread, chevre	
FLAT IRON STEAK FRITES	21.75
mushroom shallot butter, arugula, chipotle steak sauce, fries	
GRILLED HAMBURGER	14.75
niman ranch beef, lettuce, tomato, french fries	
white cheddar, gruyère or gorgonzola	2.00
apple-wood smoked bacon	3.00

ON the SIDE

Braised Greens	8.25
Chinese Broccoli crispy pork,	9.25
red chili flakes, oyster sauce	
Pommes Frites aioli & chipotle ketchup	8.25
Petit Pommes Frites	5.25
Harissa Fries cilantro, scallions & lime	9.25
Chou-Fleur cauliflower gratin	8.75
Macaroni & Cheese les coudes	8.75
add pancetta	3.00