

# • OYSTERS •

ON the HALF-SHELL

<b>MARIN GEMS</b>	<b>3.00</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, roasted baby beets, marcona almonds	
<b>Rafter Ranch Arugula Salad</b>	<b>11.75</b>
pumpkin seed, avocado, marinated olives aged manchego cheese, citrus vinaigrette	
<b>Smoked Trout Salad</b>	<b>13.25</b>
watercress, endive, walnuts, apples fingerling potatoes, meyer lemon vinaigrette horseradish creme fraiche	
<b>Frisée aux Lardons</b>	<b>13.50</b>
poached egg, pancetta lardons, croutons sherry vinaigrette, parmesan	
<b>Kale Caesar Salad</b>	<b>11.25</b>
baby lacinato, croutons, parmesan bacon, boquerones	
<b>Hearts of Romaine</b>	<b>11.75</b>
roasted pears, candied walnuts, point Reyes farmstead blue cheese, champagne vinaigrette	

# UNDERWOOD

## ENTRÉES

<b>SMOKED CHICKEN COBB SALAD</b>	<b>16.50</b>
creamy lemon dressing, spinach, bacon egg, cherry tomato, avocado, croutons blue cheese	
<b>THAI CURRY PRAWNS</b>	<b>17.75</b>
red coconut curry, king oyster mushrooms green beans, tomatoes, thai basil, kaffir lime jasmine rice	
<b>MOROCCAN LAMB SANDWICH</b>	<b>16.25</b>
spicy grilled lamb sirloin, tzatziki, tomatoes arugula, red onion, grilled flatbread, french fries	
<b>HERB ROASTED CHICKEN</b>	<b>18.75</b>
crimini mushroom, braised greens crispy smashed potatoes, pan jus	
<b>SEARED DUCK LEG CONFIT</b>	<b>19.75</b>
lentils de puy, spanish blood sausage, arugula shaved fennel salad, grilled bread, chevre	
<b>FLAT IRON STEAK FRITES</b>	<b>21.75</b>
mushroom shallot butter, arugula chipotle steak sauce, fries	
<b>GRILLED HAMBURGER</b>	<b>15.75</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>8.25</b>
<b>Chinese Broccoli</b> crispy pork belly,	<b>10.50</b>
red chili flakes, oyster sauce	
<b>Pommes Frites</b> aioli & chipotle ketchup	<b>8.25</b>
<b>Petit Pommes Frites</b>	<b>5.25</b>
<b>Harissa Fries</b> cilantro, scallions & lime	<b>9.75</b>
<b>Chou-Fleur</b> cauliflower gratin	<b>9.50</b>
<b>Macaroni &amp; Cheese</b> les coudes	<b>8.75</b>
add pancetta	3.00