

• OYSTERS •

ON the HALF-SHELL

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

UNDERWOOD

ENTRÉES

SMOKED CHICKEN COBB SALAD	16.50
creamy lemon dressing, spinach, bacon egg, cherry tomato, avocado, croutons blue cheese	
THAI CURRY PRAWNS	17.75
red coconut curry, king oyster mushrooms green beans, tomatoes, thai basil, kaffir lime jasmine rice	
MOROCCAN LAMB SANDWICH	16.25
spicy grilled lamb sirloin, tzatziki, tomatoes arugula, red onion, grilled flatbread, french fries	
PAN ROASTED CHICKEN THIGHS	18.75
roasted yukon gold potatoes, shaved fennel haricots verts, roasted red pepper kalamata & goat cheese salad, shallot jus	
SEARED DUCK LEG CONFIT	19.75
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	15.75
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 belly,	10.50
red chili flakes, oyster sauce	
Pommes Frites aioli & chipotle ketchup	8.25
Petit Pommes Frites	5.25
Harissa Fries cilantro, scallions & lime	9.75
Chou-Fleur cauliflower gratin	9.50
Macaroni & Cheese les coudes	8.75
add pancetta	3.00