

# • OYSTERS •

ON the HALF-SHELL

<b>HOOD CANAL</b> sweet, clean, firm – Washington	<b>2.5</b>
<b>KUMAMOTO</b> buttery texture, slightly salty – Oregon	<b>2.5</b>
<b>BEAU SOLEIL</b> plump, firm, delicate – Canada	<b>2.75</b>
<b>MALPEQUE</b> very salty, crisp flavor – eastern Canada	<b>2.5</b>
<b>DRAKES BAY</b> plump, briny, smokey-sweet – Marin	<b>2.5</b>

## Selection of Cheese

### *Point Reyes Farmstead Blue*

raw cow's milk, rich & creamy – local

### *Laurel Chenel's Cabeco*

goat's milk, aged in olive oil & spices – local

### *Pecorino Lucano*

sheep's milk, densely textured,  
flavors of butterscotch  
semi-aged – Italy

### *Truffle Tremor*

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

### *Tumin Rutulin*

cow and goat's milk, smooth textured,  
savory herbs – Piemonte, Italy

### *Brillat Savarin*

soft, ripened cow's milk – France

Served with preserved fruit, fig cake, candied walnuts

\$9, 11, or 14 per plate for one, two  
or three selections

# UNDERWOOD BAR AND BISTRO ENTRÉES

## FISH OF THE DAY

please see specials menu

## PASTA OF THE DAY

please see specials menu

## THE UNDERWOOD

**12.5**

white anchovy, Serrano ham, Manchego cheese,  
arugula, pimenton aioli, warm pugliese bread, with  
house made smoked paprika potato chips

## MOROCCAN LAMB SANDWICH

**12.5**

spicy grilled lamb sirloin, tzatziki, tomatoes, arugula,  
red onion, grilled flatbread, with french fries

## HERB LEMON RISOTTO

**14.5**

mushrooms, roasted tomatoes, arugula salad,  
pecorino cheese

## SEARED DUCK LEG CONFIT

**15.5**

lentils de puy, Spanish blood sausage, mache,  
shaved fennel salad, grilled bread, chevre

## FLAT IRON STEAK FRITES

**19.5**

mushroom shallot butter, arugula, chipotle steak  
sauce, fries

## GRILLED HAMBURGER

**11.5**

Niman Ranch beef, lettuce, tomato, french fries

white cheddar, Gruyere or Gorgonzola

**2.**

apple-wood smoked bacon

**3.**

## SALADS



<b>Baby Lola Rosa</b> raspberry vinaigrette, roasted baby beets & ricotta salata	<b>7.</b>
<b>Arugula - Fennel Salad</b> goat cheese, oranges, radish, marinated olives, golden balsamic vinaigrette	<b>9.5</b>
<b>Frisée aux Lardon</b> poached egg, pancetta lardons, croutons, sherry vinaigrette & parmesan	<b>10.5</b>
<b>Hearts of Romaine</b> roasted pears, candied walnuts, Point Reyes farmstead blue cheese & champagne vinaigrette	<b>8.5</b>

## ON the SIDE

<b>Braised Greens</b>	<b>5.</b>
<b>Olive Oil Braised Purple Potatoes</b> chorizo bilbao, with poached egg	<b>8.5</b>
<b>Pommes Frites</b> aioli & chipotle ketchup	<b>6.5</b>
<b>Harissa Fries</b> cilantro, scallions & lime	<b>7.5</b>
<b>Chou-Fleur</b> cauliflower gratin	<b>7.</b>
<b>Macaroni &amp; Cheese</b> les coudes	<b>6.5</b>