

# • OYSTERS •

ON the HALF-SHELL

<b>MARIN MIYAGI</b>	<b>2.50</b>
sweet, clean, firm – Tomales Bay	
<b>KUMAMOTO</b>	<b>3.25</b>
buttery texture, slightly salty – Oregon	
<b>BEAU SOLEIL</b>	<b>3.25</b>
plump, firm, delicate – Canada	
<b>MALPEQUE</b>	<b>2.75</b>
very salty, crisp flavor – Eastern Canada	

## Assiette de Fromage

*Point Reyes Farmstead Blue*  
raw cow's milk, rich & creamy – local

*Redwood Hill Crottin*  
aged goats milk, robust, earthy flavor - 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, fig cake, candied walnuts  
\$9, 12, or 15 per plate for one, two  
or three selections

## SALADS

<b>Baby Lola Rosa Salad</b>	<b>8.50</b>
cherry tomatoes, ricotta salata, raspberry vinaigrette	
<b>Shaved Fennel &amp; Orange Salad</b>	<b>9.25</b>
arugula, marcona almonds, green olives, sweet harissa, meyer lemon vinaigrette, goat cheese crouton	
<b>Bibb Lettuce Salad</b>	<b>9.75</b>
roasted baby beets, Niman Ranch bacon, garlic crouton, creamy Pt. Reyes blue cheese dressing	
<b>Frisée aux Lardons</b>	<b>11.50</b>
poached egg, pancetta lardons, croutons, sherry vinaigrette, parmesan	
<b>Hearts of Romaine</b>	<b>9.50</b>
roasted pears, candied walnuts, Point Reyes Farmstead blue cheese, champagne vinaigrette	

# UNDERWOOD

## ENTRÉES

### FISH OF THE DAY

please see specials menu

### PASTA OF THE DAY

please see specials menu

### THE UNDERWOOD

**12.50**

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

### MOROCCAN LAMB SANDWICH

**12.75**

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

### HERB LEMON RISOTTO

**14.75**

mushrooms, roasted tomatoes, arugula salad,  
pecorino cheese

### SEARED DUCK LEG CONFIT

**15.75**

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

### FLAT IRON STEAK FRITES

**19.75**

mushroom shallot butter, arugula,  
chipotle steak sauce, fries

### GRILLED HAMBURGER

**12.75**

Niman Ranch beef, lettuce, tomato, french fries

white cheddar, Gruyere or Gorgonzola 2.00

apple-wood smoked bacon 3.00

## ON the SIDE

<b>Braised Greens</b>	<b>5.75</b>
<b>Chinese Broccoli</b> crispy pork,	<b>7.50</b>
red chili flakes, oyster sauce	
<b>Pommes Frites</b> aioli & chipotle ketchup	<b>6.50</b>
<b>Petit Pommes Frites</b>	<b>3.75</b>
<b>Harissa Fries</b> cilantro, scallions & lime	<b>7.75</b>
<b>Chou-Fleur</b> cauliflower gratin	<b>7.50</b>
<b>Macaroni &amp; Cheese</b> les coudes	<b>7.00</b>
add pancetta 3.00	