

Appetizers

Ceviche del Día* ~ tortilla chips \$15

Escargots ~ garlic, butter, parsley, toasted brioche \$12

Potato Latke ~ sour cream & homemade apple chutney \$9

Cheese Plate ~ Chef's selection, fig spread, nuts, olives & crostini \$18

Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey, apple relish \$12

Foie Gras ~ port poached pear, toasted brioche, pistachio crumble \$20

Wild Mushroom Flatbread ~truffle oil & parmesan \$12

Giant Pretzel ~ pimento cheese spread \$12

Local Oysters* ~ Chef's preparation MP

Soup & Salad

Soup of the day \sim bowl \$9 Roasted Beet Salad \sim goat cheese & beet vinaigrette \$10

House Salad ~ local greens, cucumber & tomato, house vinaigrette \$7

Spinach Salad ~ fig vinaigrette, Pt. Reyes Blue, candied pecans, dried cherries \$12

Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$10

Quinoa & Arugula Salad ~ grapes, cucumbers, oranges, candied pecans

fresh herb and lemon EVOO \$12

Add to any salad ~ Grilled Chicken \$5 Local Shrimp \$8

Entrees

Fresh Catch ~ white bean cassoulet, fennel salad MP

Chicken Francaise ~ capers, lemon butter sauce, capellini \$22

Maple Glazed King Salmon ~horseradish mashed, green beans MP

Jägerschnitzel ~ German fried potatoes, braised red cabbage. mushroom gravy \$23

Cauliflower and Chickpea Curry ~ basmati rice, toasted naan, saffron coconut curry \$23

Ricotta Gnocchi ~ cold water lobster, tarragon, tomatoes, lobster cream \$32

Bucatini Bolognese ~ Italian sausage, agrodolce peppers, ricotta salata \$25

Braised Short Rib ~goat cheese grits, roasted mushrooms, pan jus \$30

Filet Mignon* ~ trinxat, wild mushroom demi \$42



Spicy Collards \$6 Chef's Vegetable \$6 German Fried Potatoes \$5 Mashed Potatoes \$6 Trinxat \$6

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