



Early Cinco de Mayo Menu

Beer nuts with lager, and maple sugar ~ **\$8 gf df**

Citrus marinated olives ~ **\$8 gf df**

Giardiniera pickle ~ **\$6 gf df**

Black sesame hummus with Spanish paprika potato chips ~ **\$12 gf df**

Grilled sourdough, and salted butter ~ **\$6 df**

Puree of asparagus-fennel soup ~ **\$14 gf df**

Organic chicken liver parfait, grilled bread, rhubarb + shallot jam ~ **\$18**

Grilled flatbread with wild ramp pesto, sweet potato, and fresh mozzarella ~ **\$18**

Chicory salad with avocado, cucumber, and radishes ~ **\$18 gf**

Grilled shrimp tacos with lime, slaw, salsa, and creamy cilantro dressing ~ **\$19 gf**

Charred cauliflower steak, salsa verde, toasted almond & chickpea salad ~ **\$26 gf df**

Pan-fried wild cod & shrimp cakes, asparagus, sugar snap peas, gribiche sauce ~ **\$39**

Chipotle-braised beef short rib, pico de gallo, rice, Rancho Gordo beans ~ **\$39 gf df**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$19**

Side of frites, herbs, aioli ~ **\$9 gf df**

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$12 gf**

Rhubarb and ginger cake custard with candied ginger ice cream ~ **\$15**



Most of our products come from environmentally sustainable farms and ranches

****3% processing charge will be added to all credit card transactions***