



FATHER'S DAY 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 crudité ~ **\$12 gf df**

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

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

Local sugar snap peas & little gems salad, sheep's milk feta, lemon vinaigrette ~ **\$18 gf**

Grilled local asparagus, crispy pork belly, a soft boiled egg, and Piave Vecchio ~ **\$19 gf**

Grilled shrimp tacos with avocado salsa, slaw, and cilantro crema ~ **\$19 gf**

BBQ local Maitake mushrooms, new potato salad, arugula ~ **\$26 gf df**

Grilled grass-fed beef tri tip, broccoli, anchovy butter~ **\$36 gf**

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

Baked penne with four cheeses, and green garlic breadcrumbs ~ **\$17**

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

DESSERTS

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

Eton Mess: new crop strawberries, crushed meringue, crème Chantilly ~ **\$12 gf**

Judy's rhubarb sorbet ~ **\$8 gf df**



Most of our products come from environmentally sustainable farms and ranches

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