



OCTOBER MENU

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

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

Deep fried pole beans, Calabrian chili, sesame ~ **\$8 gf df**

Our fermented focaccia with herbs, and olive oil ~ **\$6 df**

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

Fennel-apple salad, radicchio, Point Reyes blue cheese, raw honey vinaigrette ~ **\$18 gf**

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

Eggplant stew with fresh chili harissa, chickpeas, heirloom tomato, flatbread ~ **\$26 df**

Bomba rice with pan-seared scallops, braised leeks, and arugula pesto ~ **\$32 gf**

Peppery grass-fed bavette steak, and frites with bearnaise butter ~ **\$38 gf**

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

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

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

DESSERTS

Olive oil cake with Honeycrisp apple compote, and sour cream Chantilly ~ **\$12**

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

French vanilla ice cream ~ **\$8 gf**



Most of our products come from environmentally sustainable farms and ranches

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