

## APPETIZERS

### Artichoke and Cauliflower Soup

crème fraiche, asparagus... \$9

### Chilled Pea Soup

crouton plank, herbs, crème fraiche... \$9

### Little Gems Caesar

grana padano, crouton, classic dressing, white anchovy filet... \$12

### Farmer's Market Greens Salad

seasonal greens, and chicories, radishes, house vinaigrette, sea salt... \$10

### Beets and Burrata Cheese

roasted golden and red beets, frisee, pistachios, balsamic reduction, olive oil... \$14

### Lamb and Beef Meatballs

harissa, stewed tomatoes, confit garlic, onions, herbed breadcrumbs...\$12

### Cheese Board

rotational selection of cheeses, crostini, fruit, preserves .... \$17

### Moules Frites

pei mussels, french fries, creamed garlic and leeks, saffron, white wine, butter.... \$16

### Crispy Pork Belly

radicchio and red onion marmalade, sweet oats, tiny greens... \$16

### Mushroom Pizza

truffle sauce, mozzarella, parmesan, onion, crispy shallots, parsley, black pepper.... \$18

### Shaved Brussels Sprouts Pizza

brussels sprouts, caramelized onions, bechamel, burrata, parmesan, calabrian chilies... \$18

### Dungeness Crab Cakes

arugula, capered caesar dressing.... \$20

### Butter Seared Scallops

mushrooms, english peas, pea puree, pea tendrils, togarashi and furikake lemon .... \$17

## ENTRÉES

### Potato Gnocchi

maitake mushrooms, truffle puree, sunflower seed gremolata... \$24

### Bucatini Bolognese

local ground pork, beef, and lamb, bread crumbs, grana padano, herbs, and lemon... \$24

### Pescatore Pasta

market fish, shrimp, mussels, garlic, wine, scratch marinara sauce, basil... \$29

### Hodo Soy Beanery Tofu Tikka Masala

asparagus, bloomsdale spinach, vegan tikka masala sauce... \$26

### Wood Fired Chicken Breast

ancient grain mix of farro, quinoa, wild rice, carrots, roasted grapes, wine reduction ... \$26

### Niman Ranch Pork Chop

applewood bacon and chive potato croquette, brussels sprouts, red eye gravy... \$26

### Skuna Bay Salmon

harissa carrot puree, roasted cauliflower, bagna cauda, citrus segments... \$33

### Flat Iron Steak

potato puree, carrots, pearl onions, maître d butter .... \$34

### Ribeye Steak

steak fries, horseradish crème fraiche, arugula salad... \$45

### Aggie Burger

napa cabbage slaw, crispy pork belly, spread, house pickles, brioche... \$22

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness