

27 APR 2024

SNACKS

- WINGEN BAKERY BREAD *sea salt & butter* / 6
- FRIED POTATO FLATBREAD *smoked chili & local cheddar* / 16
- PICKLED BABY FAVA, OLIVES & WINTER KOHLRABI / 12 *add cantabrian anchovy* 6
- HOG ISLAND SWEETWATER OYSTERS *onion scape & scribe verjus** / 8
- BONE MARROW *english peas & knoll farms horseradish with toast* / 24
- SCAMORZA CHEESE FRITTO *with salsa cruda & meyer lemon* / 20
- CHICKEN & SQUAB LIVER MOUSSE *roasted strawberries, milk bread* / 16

APPETIZERS

- CAESAR SALAD *happy acre escarole, pangrattato, sicilian anchovy & capers, parmigiano* / 18
- WARM ASPARAGUS PANZANELLA *ramps, fava leaves, melty crescenza, chicken skin, jus* / 22
- GRILLED DIRTY GIRL CABBAGE *brokaw passionfruit, cilantro, chilhuacle negro & sesame* / 18
- SEASCAPE STRAWBERRY & SNAP PEAS *spring chicory scapece, stracciatella, olio nuovo* / 20
- FRONT PORCH FARM LETTUCES *hakurei turnip, cresta di gallo & aged goat's milk cheese* / 18
- BEEF TARTARE *sirloin steak, crispy shallot, dill pickles, farm egg, grilled country bread** / 23
- H & L HALIBUT CRUDO *oya organics fava beans & their blossoms with black radish & mint** / 22

ENTRÉES

- VADOUVAN CURRY *fried baby artichoke, zuckerman potato, red choy, pumpkin seed, grilled flatbread* / 32
- KLINGEMAN PORK CHOP MILANESE *pan di zucchero with pt reyes blue cheese & fermented chili* / 36
- MARIN COAST HALIBUT *shelling beans, preserved kumquat, asparagus, treviso, charred leek yogurt* / 44
- FOGLINE FARMS CHICKEN *front porch floriani polenta, young cipollini onions, aged cheddar & jus* / 34
- GRASS FED FLAT IRON STEAK *bloomsdale spinach, yukon potato, maître d'hôtel butter, sierra porcini* / 48

RANGE
LIFE

we will do our best to accommodate allergies, however, we respectfully decline substitutions

**raw or undercooked meat, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*