

18 MAY 2024

SNACKS

- WINGEN BAKERY BREAD *sea salt & butter* / 6
- FRIED POTATO FLATBREAD *smoked chili & local cheddar* / 16
- PICKLED FAVA, OLIVES & TURNIP GREENS / 12 *add cantabrian anchovy* 6
- HOG ISLAND HIGHWATER OYSTERS *cherry & spruce mignonette** / 8
- ARANCINI *rabbit confit dirty rice with pork jus* / 14
- CRISPY LONELY MOUNTAIN BABY FAVA *double cream fonduta* / 18
- FERNDALE FARMSTEAD SCAMORZA FRITTO *salsa cruda, meyer lemon* / 20

APPETIZERS

- CAESAR SALAD *little gem lettuces, pangrattato, sicilian anchovy & caper, parmigiano* / 18
- FRONT PORCH LETTUCES *snap pea, french sorrel, crispy leeks, spring garlic & buttermilk* / 20
- PEACH & MOZZARELLA SALAD *levain, treviso, coachella valley corn, flowering cilantro* / 22
- ZUCKERMAN ASPARAGUS & SEASCAPE STRAWBERRY *yogurt & garlic scapes, za'atar* / 20
- WILD OREGON KING SALMON CRUDO *coral cherry, horseradish, mint & cipolla verde** / 22
- BEEF TARTARE *sirloin steak, crispy shallot, dill pickles, farm egg, grilled country bread** / 23

ENTRÉES

- VADOUVAN CURRY *iacopi shelling beans, full belly choy, pumpkin seed, grilled flatbread* / 32
- FOGLINE FARMS CHICKEN *smoked zuckerman potato, kashiwase peach & chicken fat butter* / 34
- MARIN COAST HALIBUT *front porch floriani polenta, english pea & fava bean, hot mustard* / 44
- KLINGEMAN PORK CHOP *melty full belly collards, queso oaxaca & kashiwase tioga cherry* / 38
- GRASS FED FLAT IRON STEAK *bloomsdale spinach, yukon, porcini, maître d'hôtel butter* / 48
- BONE-IN DRY AGED RIBEYE / 175 for two

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*

RANGE
LIFE