

**snacks**

<b>A SHOT OF "RED FLANNEL" SOUP:</b> beets/sweet potato/horseradish/bacon jam	<b>3</b>
<b>WARM PRETZELS:</b> cheddar cheese sauce/stadium mustard	<b>6</b>
<b>PORK BELLY BISCUITS:</b> maple glaze/pickled onion/chipotle mayo	<b>14</b>

**raw**

<b>CRUDO OF THE DAY:</b> daily creation using market ingredients	<b>AQ</b>
<b>YELLOWTAIL CRUDO:</b> grapefruit/jalapeño/avocado puree	<b>17</b>
<b>STEAK TARTARE:</b> calabrian chile/egg yolk/smoked salt/celery/parsley/caper	<b>18</b>

**salads**

<b>ROCK SHRIMP &amp; CITRUS SALAD:</b> frisee/beet/ <b>radish</b> /smoked orange vinaigrette	<b>16</b>
<b>WEEDS &amp; GREENS:</b> toasted seeds/pecorino/lemon citronette	<b>8</b>

**vegetables**

<b>PRESTON FARMS SPAGHETTI SQUASH:</b> tomato braised <b>kale</b> /slow poached egg	<b>12</b>
<b>CARAMELIZED NANTES CARROTS:</b> <b>kohlrabi</b> sauerkraut/pastrami spiced yogurt/ <b>sorrel</b>	<b>9</b>
<b>FRIED BRUSSELS SPROUTS:</b> pickled apple/lemon/ <b>parsley</b> /kimchi	<b>8</b>
<b>ROASTED BRASSICAS:</b> toasted garlic/calabrian chile/lemon	<b>8</b>

**housemade pasta**

<b>PORCINI BUCATINI:</b> wild mushroom/chestnut soffrito/black garlic/sage	<b>19</b>
<b>OLD BAY STROZZAPRETI:</b> gulf shrimp/ <b>garlic</b> /preserved lemon/ <b>sorrel</b>	<b>20</b>
<b>PAPPARDELLE BOLOGNESE:</b> classic beef and pork ragú/parsley/pecorino	<b>18</b>
<b>COCOA TRIFOGLIO:</b> duck confit/ <b>chive</b> /madeira/foie gras butter/hazelnut	<b>24</b>
<b>TASTING OF ALL HOUSEMADE PASTAS</b>	<b>42</b>

**seafood**

<b>ROASTED OCTOPUS:</b> potato/castelvetrano olive/aji amarillo pepper/ <b>mizuna</b>	<b>16</b>
<b>SEARED DAYBOAT SCALLOPS:</b> risotto cakes/grapefruit/chervil/uni sauce	<b>21</b>

**meat**

<b>SNAKE RIVER FARMS BAVETTE STEAK:</b> charred scallion~ <b>watermelon radish</b> salsa verde/crispy shallots	<b>26</b>
<b>BUTTERMILK FRIED CHICKEN THIGHS:</b> vinegar hot sauce/caraway yogurt/ <b>basil</b>	<b>12</b>
<b>MARIN SUN FARMS BEEF SLIDERS:</b> short rib marmalade/blue cheese/bacon aioli/pickles	<b>10</b>

*Items in bold indicate ingredients organically grown by Brad Agerter & Brittany Trueblood at Chalk Hill*

**Chef** Shane McAnelly **Sous Chef** Shante Potts **Sous Chef** Jason Baptist **Pastry Chef** William Woodward