

**snacks**

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| <b>A SHOT OF CHILLED ENGLISH PEA SOUP:</b> mint/ <b>lemon verbena</b> /crème fraiche | <b>3</b>  |
| <b>BURRATA:</b> date jam/preston farms fava bean/ <b>basil</b> /grilled bread        | <b>9</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> orange/creamy jalapeño dressing/ <b>radish</b> /avocado puree | <b>17</b> |
| <b>STEAK TARTARE:</b> radish/shiso/togarashi/shallot/chive/kewpie mayo/rice crackers   | <b>18</b> |

**salads**

|   |           |
|---|-----------|
| <b>LITTLE GEM:</b> <b>radish/mixed herbs</b> /avocado/beet puree/green goddess dressing/<br>wheat berry           | <b>12</b> |
| <b>RUSSIAN RIVER FARMS SPRING MIX:</b> grilled peaches/strawberries/almond/<br>ricotta salata/poppy seed dressing | <b>10</b> |

**vegetables**

|   |           |
|---|-----------|
| <b>ROASTED FINGERLING POTATOES:</b> <b>green garlic</b> /piment d'espelette/aioli | <b>12</b> |
| <b>CARAMELIZED CARROTS:</b> vadouvan yogurt/ <b>pea shoots</b>                    | <b>9</b>  |
| <b>ROASTED CAULIFLOWER:</b> calabrian chile butter/pickled <b>fennel/purslane</b> | <b>10</b> |
| <b>GRILLED ZUCCHINI:</b> red pepper jam/ <b>mixed herbs</b> /pinenuts/lime        | <b>8</b>  |

**housemade pasta**

|   |           |
|---|-----------|
| <b>FAVA LEAF CHITARRA:</b> shallots/fava bean/wise acre farm egg/smoked caciocavallo    | <b>19</b> |
| <b>OLD BAY STROZZAPRETI:</b> gulf shrimp/ <b>garlic</b> /preserved lemon/ <b>burnet</b> | <b>20</b> |
| <b>CARROT NUVOLE:</b> rabbit sugo/english pea/mint/red pepper flake/pecorino            | <b>21</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>ORA KING SALMON:</b> cider braised radicchio/watercress/orange/horseradish | <b>22</b> |
| <b>SEARED DAYBOAT SCALLOPS:</b> snap pea/onion soubise/dill/apple/mustard     | <b>21</b> |

**meat**

|   |           |
|---|-----------|
| <b>MARIN SUN FARMS STRIPLOIN STEAK:</b> <b>green garlic</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>BEEF SLIDERS:</b> short rib marmalade/blue cheese/bacon aioli/pickles/brioche bun    | <b>10</b> |

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

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