COCKTAILS

Aperol Spritz 9
Aperol, Sorelle Bronca Prosecco

Mimosa 9
Sorelle Bronca Prosecco, Orange Juice

Sangria 9
House Made Sangria, Berries, Sorelle Bronca Prosecco

Bloody Mary 9
Svedka Vodka, House Made Bloody Mary Mix

WINES BY THE GLASS

SPARKLING

Prosecco Sorelle Bronca ‘Extra Dry’ Italy 13/52
Lambrusco Medici Ermelte ‘Concerto’ Emilia Romagna 16/62
Champagne Henriot ‘Brut Souverain’ France 26/102

WHITE

Albarino Bico Da Ran, Rias Baixas, Spain 13/52
Melon de Bourgogne Lieu Dit, Santa Maria Valley 14/54
Wabi-Sabi White Populis, California 16/62
Sauvignon Blanc Honig, Napa Valley 15/58
Sancerre Matthias et Emile Robin ‘Origine’ Loire Valley 20/76
Gruner Veltliner Georgina Jones, Santa Barbara 18/68
Roussanne Yves Cuilleron, Rhone Valley 15/58
Chardonnay FIG, Santa Maria Valley 17/66
Chardonnay Chanin ‘Los Alamos Vineyard’ Santa Barbara 25/95

ROSE

Cotes de Provence Rosé Commanderie de Peyrassol 16/62
Rosé of Pinot Noir Red Car, Sonoma Coast 15/58

RED

Valdiguie Folk Machine, Redwood Valley, Mendocino 14/54
Red Blend Donkey & Goat ‘The Gallivante’ California 15/58
Counoise Broc Cellars ‘Eaglepoint Ranch’ Mendocino 18/68
Pinot Noir FIG, Santa Maria Valley 18/66
Givry Domaine Besson ‘Le Haut Colombier’ Burgundy 20/76
Pinot Noir Emeritus ‘Hallberg Ranch’ Russian River Valley 24/90
Nebbiolo Ettore Germano, Piedmont 17/66
Sangiovese Reeve ‘Bosco’ Chalk Hill, Dry Creek Valley 15/58
Syrah Favia ‘Quarzo’ Amador County 20/76
Cabernet Sauvignon Lu’uma, Oak Knoll of Napa Valley 18/68
Cabernet Sauvignon Lancaster, Alexander Valley 28/130

CORKAGE $25 2 Bottle Maximum

PRESS JUICERY 8

Sweet Citrus
Apple, Pineapple, Lemon & Mint

Greens Juice
Cucumber, Celery, Spinach, Lemon, Kale & Parsley

Orange Turmeric
Orange, Apple, Aloe Vera, Turmeric, Lemon & Black Pepper
APPETIZERS

Buttermilk Donuts  Strawberry-Mint Sugar
Strawberry Jam  10

Cheddar-Bacon Biscuit  Whipped Butter & Jam  6
add Nduja Gravy  3

Weiser Farm’s Crispy Potatoes  Warm Raclette Cheese
Pickled Mustard Sauce & Cornichons  12

Farmer’s Market Fruit  Best of the Market  17

Market Oysters  Habanero Cocktail Sauce, Horseradish
Red Wine-Shallot Mignonette & FIG’s Fresno Hot Sauce  18/36

Buttermilk Fried Chicken Wings  Poppy Seed Slaw
Pickles & Fermented Carrot Sauce  12

TOAST

Chicken Liver  Port Wine-Onion Jam & Fried Red Onions  13

Maine Lobster  Smoked Bacon, Heirloom Tomatoes
Calabrian Chile Aioli & Pumpernickel  16

Soft Scrambled Eggs  Beurre de Burrate & Chives
Black Pepper  13

Avocado  Shaved Cucumbers, Radishes & Sprouts
Everything Spice Mix  14

Stone Fruit & Strawberries  House Made Ricotta
Honey Comb & Pistachios  12

PIZZA PIES

Margherita Pizza  Sicilian Oregano, Jeff’s Basil
Mozzarella & Tomato Fondue  18

Foraged Mushroom Pizza  Black Truffle, Taleggio
Chives & Wild Arugula  25

Sweet Corn Pie  Smoked Mozzarella, Charred Corn Kernels
Pickled Onions & Chorizo  23

DESSERTS

Warm Peach Crumble  Thyme & Brown Sugar
Malted Ice Cream  12

Warm Chocolate Chip Cookies  9
Housemade Sorbet or Ice Cream  3/ea

A 20% gratuity will be added to parties of 6 or more.
Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.