

## SNACKS

Young Beets with Santa Barbara Pistachios	9
Buffalo Mozzarella with Hand-Mashed Pesto	8
Manchego with Olives and Almonds	11
Kurobuta and Cavalo Nero Meatballs	10
Chicken and Prosciutto Croquettes	9
Corn Stuffed Squash Flowers	14
Stuffed Honey Dates	7
<i>Fourme d'Ambert, Almonds</i>	
Marinated Cabecou	11
Peel 'n' Eat Garbanzo Beans	11

## CHARCUTERIE

Plate of Salami	13
<i>Sopressata, Fennel, Casalingo, Tartufo</i>	
La Quercia Acorn Fed Prosciutto	14
Pates	7 ea
<i>Rabbit or Chicken Liver</i>	
Nduja with Grilled Bread	7
Charcuterie Sampling	25
Foie Gras and Chicken Liver Parfait	11
<i>Fig Marmalade, Grilled Baguette</i>	

## CHEESE FLIGHTS

HANDCRAFTED LOCAL AND IMPORTED SELECTIONS

Progressive	17
Californian	18
Blue Veined	17
Challenging	20
Eric's Stash	25
Choose your own	6 EACH

## SALADS

Market Salad	14
<i>Seasonal Vegetables from the Farmer's Market</i>	
Seascape Strawberry Salad	16
<i>Watermelon, Radish, Ginger</i>	
Curly Endive	15
<i>Soft Poached Egg, Crispy Pig's Ear, Cider Vinaigrette</i>	
Apple and Butter Lettuce	15
<i>Pecans, Cabecou, Spring Herbs</i>	
Seared Tuna Nicoise	23
<i>Heirloom Potatoes, Haricots Verts, Olives, White Anchovies, Tomatoes</i>	
Burrata Salad	15
<i>Fava Leaves, Radishes, Sylvetta, Saba, Green Garlic</i>	
Chopped Salad	16
<i>Chicken, Avocado, Bacon, Corn, Hazelnuts, Cranberries, Lemon-Oregano Dressing</i>	

### JUST ARRIVED

Cherries	Squash Blossoms
Plums	Yellow Romanos
Apricots	Peaches

### IN PEAK SEASON

Peas	Green Garbanzos
Strawberries	Asparagus
Carrots	Blue Lake Beans

### COMING SOON

Figs	Heirloom Tomatoes
Nectarines	Sweet Corn
Melons	Cranberry Beans

## VEGETABLES

Broccoli di Cecco with Fresno Chile and Lemonquat	8
Blue Lake Beans with Haloumi and Garlic	9
Bordeaux Spinach with Pine Nuts and Dates	9
Snap Peas with Mint and Parsley	9
Asparagus with Pancetta Vinaigrette and Parmesan	9
Heirloom Carrots and Gomasio	8
Grilled Globe Artichoke Meyer Lemon Aioli	14

## STARTERS

Roasted Tomato Soup	9
<i>Mascarpone, Basil</i>	
3 Onion Soup Gratinee	13
<i>Crouton, Comte</i>	
Braised Tongue	12
<i>Tomatillo, Breakfast Radish</i>	
Pacific Mussels	19
<i>Chablis, Tarragon, Baguette</i>	
Blistered "Little Gem" Romaine Hearts	13
<i>Reggiano, White Anchovy</i>	
Bacon Wrapped Bacon	16
<i>Tomatoes, Arugula, Cocktail Avocado</i>	
Scarlet Quinoa	15
<i>Chard, Roasted Carrots, Apples, Marcona Almonds</i>	

## STEAK FRITES

ALL NATURAL, CALIFORNIA PRIME, AGED 32 DAYS

Eight Ounce Bavette	27
Twelve Ounce New York Strip	39
<i>Blue Cheese Butter, Peppercorn-Cognac Sauce, or Simply Roasted</i>	

## ENTREES

Red Beet Risotto	23
<i>Carnaroli, Asparagus, Creme Fraiche, Dill</i>	
Vegetable Curry	18
<i>Squash, Eggplant, Jasmine Rice</i>	
Pastaless Lasagna	21
<i>Bloomsdale Spinach, Sweet Potato, San Marzano Tomatoes, Mozzarella</i>	
Seafood Pot	32
<i>Hand Harvested Scallops, Pacific Mussels, Prawns, Clams, Jalapeno-Tequila Broth</i>	
Bone-In Halibut Chop	29
<i>Vandouvan, Early Season Tomatoes, Cucumber-Mint Raita</i>	
Short Rib and Pancetta Meatloaf	26
<i>Mashed Potatoes, Carrots, Broccoli di Cecco</i>	
Duroc Pork Flat Iron	30
<i>Bloomsdale Spinach, Walla Walla Onion Rings, Chipotle Barbeque Sauce</i>	
Carrot Pappardelle	28
<i>Braised Rabbit, Peas, Mint</i>	
Brick-Grilled Chicken for Two	38
<i>Rocket and Cherry Tomato Panzanella</i>	