

SATURDAY & SUNDAY

11AM – 11PM

STARTERS

MARKET SOUP
AQD 12

S&P CLAM CHOWDER
leeks, red potatoes, thyme, bacon 10

DRAKES BAY OYSTERS
dozen 33 half dozen 18

HAMACHI "POKE" CRUDO
macadamia nuts, sesame oil,
red fresno chiles 21

LIBERTY FARMS DUCK LIVER PÂTÉ
red onion marmalade, della Fattoria levain 15

ZERO PROOF

LYCHEE ICED TEA 6

BELVOIR ELDERFLOWER
SPARKLING LEMONADE 8

MS.FIZZ
pomegranate infused Jing chamomile tea,
ginger beer, lime 8

HIBISCUS BREEZE
Jing black currant hibiscus tea, orange juice,
lime, mint, sprite 8

SEASONAL TONIC
pumpkin spice 6

SALADS & SANDWICHES

DUNGENESS CRAB
& BAY SHRIMP LOUIS
butter lettuce, sieved egg, avocado,
French breakfast radishes, Louis dressing 23

ALBACORE TUNA NIÇOISE
frisée, Sicilian white anchovies,
Kalamata olives, Blue Lake green beans,
red potatoes, hard-boiled egg 20

DUNGENESS CRAB ROLL
bibb, Hass avocado, tarragon aioli, brioche roll 23

HOUSE ROASTED DIESTEL TURKEY CLUB
applewood smoked bacon, Hass avocado,
butter lettuce, tomato, aioli, sourdough 17

FALLON HILLS RANCH BURGER
caramelized onion, house made pickles,
salsa crudo, hand cut Kennebec fries 19

GRILLED CHEESE & HAM
Spring Hill cheddar, Duroc ham, Dijon mustard,
Della Fattoria levain 15

BRASSERIE PLATES

SMOKED SALMON FRITTATA
Redwood Hill goat cheese,
red onion, celery, chive,
mixed greens 19

GRILLED LOCAL ALBACORE TUNA
romesco sauce, roasted cauliflower 26

ROASTED MARY'S CHICKEN BREAST
rosemary mustard spaetzle, baby kale,
Madeira pan jus 27

GRILLED KAMPFE FAMILY RANCH
RIBEYE
potato pureé, rapini, cipolini onions,
roasted oyster mushrooms 38

WILD MUSHROOM RISOTTO
leeks, parmesan, lemon zest 21

