

## LUNCH

- charcuterie house made**
- duck pastrami** house fermented sauerkraut 6.-
  - cabernet sauvignon cured beef eye of round** caperberries, pickled vegetables 5.-
  - fennel sausage** olive & pepper tapenade, fennel pollen 4.-
  - pork terrine** cornichons, whole grain mustard 8.-
  - smoked ham hock rilette** pickled red onion, black pepper marmalade 7.-
  - charcuterie tasting** 25.- / **choice of three** 15.-
- cheeses**
- idiazabal** - spain / sheep's milk, sliced pears, candied walnuts 6.-
  - forme d'ambert** - france / cow's milk, marshall farms honey comb 7.-
  - laura chenel tome** - california / goat's milk, citrus, beets 8.-
  - grilled ricotta salata** - italy / sheep's milk, grilled apple, apple butter 5.-
  - mt tam cowgirl creamery** - california / cow's milk, armagnac poached prunes 11.-
  - cheese tasting** 30.- / **choice of three** 20.-
  - el dorado artisanal tour**, cheese, charcuterie, olives 60.-
- specialties**
- farm frites**  
green string farms cardoon & fennel, crispy jalapeños, fennel salt, herb aioli, verjus chili mignonette 12.-
  - truffle fries**  
crispy fries, truffle oil, parmesan cheese 9.-
  - fried egg pizza**  
sunny side up eggs, house smoked ham, mozzarella cheese 17.-
  - house made garlic sausage pizza**  
broccolini, piquillo peppers, chili flakes, garlic sauce, meyer lemon zest 18.-
  - warm marinated olives**  
picholine, nicoise & arbequina olives, hummus, wood fired flatbread 11.-
- starters**
- endive salad**  
point reyes blue cheese, cabernet sauvignon poached pears, hobbs shore bacon, champagne vinaigrette 10.-
  - grilled hearts of romaine & boquerones**  
egg mimosa, garlic chips, grilled croutons, garlic parmesan vinaigrette 12.-
  - roasted beet & mache salad**  
frisee, citrus supremes, pistachio, laura chenel cabecou, croutons, citrus vinaigrette 11.-
  - prince edward island steamed mussels**  
creamy sauvignon blanc broth, crispy fries 14.-
- entrees**
- tuna nicoise**  
mixed greens, nicoise olives, haricot verts, egg, fingerling potato confit, tomato, capers, champagne vinaigrette 16.-
  - bellwether farms ricotta gnocchi**  
hobbs applewood smoked bacon, brussels sprouts, forest mushrooms, parmesan cheese 16.-
  - bouillabaisse**  
house made chorizo, scallop, calamari, manila clams, rancho gordo heirloom beans, escarole, rouille, warm croutons 25.-
  - house smoked ham flatbread**  
brie cheese, arugula, pickled red onions, aioli 13.-
  - chopped salad**  
iceburg lettuce, hobbs bacon, tomato, blue cheese, red onion, house made ranch dressing, eggs, crispy shallots 12.- add diced chicken 15.-
  - red wine braised short ribs**  
truffle fries, horseradish crème fraiche 24.-
  - edk ruben**  
house made corn beef, sauerkraut, rye bun, emmenthal, cornichon remoulade, whole grain mustard 14.-