

Starters

Ahi Tuna Tartar, Cucumber,
Avocado, Pine Nuts \$13

Castroville **Artichoke**,
Meyer Lemon & Harissa Aioli \$9.5

Oregon **Bay Shrimp** Bruschetta,
Avocado & Radish \$9

Crispy **Calamari** Frito Misto,
Zucchini, Fennel & Lemon Aioli \$11

Hummus with Warm Olive Flatbread &
Marinated Feta \$11

House Made **French Fries** Tossed with
Gorgonzola & Rosemary \$6

Tunisian **Dungeness Crab** Briks
Tomato Date Chutney \$11

Duck Liver Mousse, White Truffle Honey,
Apple Walnut Salad \$9

From the Raw Bar

Beau Soleil, Canada \$3.

Blue Points, Long Island \$3.

Kumomoto, Washington \$3.

Poached **Gulf Shrimp** \$3.

Crab Stuffed **Deviled Egg** \$3.



Butcher's Board \$15

A taste of the following house made
charcuterie, and salumi

Pate of the House

Salumi Tartufo
a hint of black truffle

Salami Felino
coarsely ground with
nutmeg & spice

Salami Piccante
"spicy salami"
with paprika & peppers

Selection of Artisan Cheeses

Three - \$12 Six - \$21

Seal Bay Triple Cream Brie
King Island Dairy, Australia
Triple cream pasteurized cow's milk cheese,
ridiculously creamy

Mezzo Secco
Vella Cheese Company, CA
Raw cow's milk cheese,
smooth with a touch of spice

Truffle Tremor
Cypress Grove, CA
Velvety pasteurized goat's milk cheese
with black truffle

X.O. Gouda
Beemster, Holland
Pausterized cow's milk cheese
with notes of butterscotch & pecan

Midnight Moon
Cypress Grove Creamery, CA
Dense pasteurized goat's cheese,
flavors of brown butter and caramel

Point Reyes Farmstead Blue
Point Reyes Farmstead Cheese Co, CA
Unpasteurized cow's milk cheese,
with a deep and luscious flavor

Soup / Salads

Today's **Soup** \$8

Baby Lettuces, Candied Walnuts,
Blue Cheese, Fig Vinaigrette \$8

Baby Beet Salad with Spiced Hazelnuts &
Humboldt Fog Goat Cheese \$11

Hearts of Romaine with Garlic Croutons &
Parmesan Dressing \$8

French Cobb Salad
Romaine, Roast Chicken, Tomato, Feta,
Red Onion, Egg, Salami,
Mustard-Fines Herb Vinaigrette \$16

Spinach & Shrimp Salad, Bacon,
Goat Cheese, Dates, Almonds,
Pancetta Vinaigrette \$16

Pizza / Pasta

Exotic Mushroom Pizza,
Fontina & Truffle \$14

House Smoked Andouille Sausage Pizza
Sweet & Hot Peppers \$14

Rigatoni & Short Rib Ragu, Parsley &
Fresh Grated Horseradish \$19

House Made **Goat Cheese Ravioli**,
Asparagus, English Peas,
Cherry Tomatoes & Parmesan \$16

Sandwiches

Monti's Cristo, Westphalian Ham,
Gruyere & Sweet Onion Jam
on Toasted Brioche \$12

Grilled **Sirloin Burger**,
Apple Wood Smoked Bacon,
Blue Cheese, Salsa Verde \$13
Avocado Upgrade \$1.5

Spit Roasted **Pork Loin** Sandwich with
Pomegranate Glazed Onions \$12

Big Plates

Sole Almondine
French Green Beans,
Fingerling Potatoes, Lemon, Capers, \$19

P.E.I. Mussels Romesco & Fries \$16

BBQ'd Duroc **Pork Chop**
Potato-Bacon Pancakes &
Jalapeno-Apple Sauce \$21

Grilled Natural **Hanger Steak**
Shallot-Parsley Butter, Truffled Fries \$23

Braised **Lamb Shank**
Toasted Orzo Risotto,
Feta & Lemon Tzatziki \$22

Spit Roasted **Fulton Farms Chicken**
Sautéed Spinach, Pine Nuts,
Preserved Lemon & Olive Jus \$18

Liberty Farms Duck Confit
French Green Beans, Tomatoes,
Currants & Almonds \$17

Market Fish of the Day A.Q.

Quiche of the Day A.Q.



Off the Rotisserie

Served After 5PM

Monday:
Willie Bird Turkey,
Tasso Ham Gravy, Yam Fries \$18

Tuesday:
Pomegranate Glazed Baby Back Ribs
Olive Oil Mashed Potatoes \$23

Wednesday:
Spit Roasted Leg of Lamb,
Mint Pesto,
Mustard Crusted Baby Artichokes \$23

Thursday:
Gleason Ranch
Suckling Pig "Piadine" \$21

Friday:
Roast Rack of Veal
Potato-Mushroom Gratin,
Salsa Verde \$26

Saturday:
Crispy Liberty Farms Duck
Sweet and Sour Duck Jus \$24

Sunday:
Smoked Prime Rib
Blue Cheese Butter &
Potato-Bacon Pancakes \$26

On the Side

Goat's Cheese **Spaetzle** with
Exotic Mushrooms & Truffle Butter \$7

Sautéed **Spinach**,
Toasted Pine Nuts & Lemon \$6

Baked **Macaroni & Cheese** with
Aged Cheddar & Bacon \$7

Sweet Corn & Snap Peas,
Dill & Parmesan \$6

**Now Serving
Sunday Brunch
10:30am**

**Featuring
Happy Hour
Sun-Thurs 2pm to 5pm**