

## From the Raw Bar

**Beau Soleil**, Canada  
\$3. ea

**Blue Points**, Long Island  
\$3. ea

**Kumomoto**, Washington  
\$3. ea

Poached **Gulf Shrimp**  
\$3. ea

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

½ Chilled **Maine Lobster**  
A.Q.

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



## Butcher's Board \$15

A taste of the following house made charcuterie, and Fra Mani Salumi

### Pate of the House

#### Salametto Piccante

Spanish-influenced dry chorizo with a touch of heat & smokiness.

#### Salame Toscano

Traditional Tuscan salame with pronounced saltiness and peppercorns throughout.

#### Salame Gentile

Coarse ground, traditional salame with a pronounced pork aroma.

## Selection of Artisan Cheeses

Three - \$12 Six - \$21

### Mt Tam

Cowgirl Creamery, CA  
Triple cream pasteurized cow's milk cheese, with a buttery texture

### Bad Axe

Hidden Springs, WI  
Pasteurized sheep's milk cheese, semi-soft and slightly tart

### Truffle Tremor

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

### Mezzo Secco

Vella Cheese Company, CA  
Raw cow's milk cheese smooth in texture slightly sweet in flavor

### Midnight Moon

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

### Stilton

Colston Bassett, England  
Rich and succulent, pasteurized cow's milk blue cheese

## Starters

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

Soda Rock Farms **Heirloom Tomatoes**,  
Fresh Basil, Ricotta Salata & Pine Nuts \$10

**Hummus** with Warm Olive Flatbread &  
Marinated Feta \$11

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

**Smoked Salmon** Rillettes  
Lemon Crème Fraiche \$12

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

## 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 \$9

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

### French Cobb Salad

Chopped Romaine, Endive, Tomato, Feta,  
Chicken, Egg, Salami,  
Mustard-Fines Herb Vinaigrette \$16

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

## Pizza / Pasta

**Exotic Mushroom Pizza**,  
Fontina & White Truffle \$14

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

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

House Made **Goat Cheese Ravioli**,  
Heirloom Tomato & Shaved Parmesan \$16

## Sandwiches

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

Open Face Grilled **Sirloin Burger**, Onion-  
Bacon Jus, Point Reyes Blue Cheese \$13

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

## On the side

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

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

Baked **Macaroni & Cheese** with  
Paul's Pancetta & Melted Onions \$7

Local Sweet White Corn &  
**Sugar Snap Peas** \$6



## Big Plates

**Market Fish** of the Day A.Q.

### Sole Almondine

Fingerling Potatoes, Lemon, Capers  
Celery Root Remoulade \$19

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

### BBQ'd Duroc Pork Chop

Potato-Bacon Pancakes &  
Jalapeno-Gravenstein Apple Sauce \$21

### Grilled Natural Hanger Steak

Shallot-Parsley Butter, Truffled Fries \$23

### Braised CK 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

Roasted Black Mission Figs,  
Cracked Almond, Minted Farro Salad \$17

**Quiche** of the Day A.Q.



## Off the Rotisserie

Served After 5PM



### Monday:

Paul's Grilled House Sausages  
'Cress Salad, Crispy Onion Rings, \$17

### Tuesday:

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

### Wednesday:

Spit Roasted CK Leg of Lamb  
Picholine Olive Tapenade \$23

### Thursday:

Wood Roasted Suckling Pig "Carnitas"  
Chickpea Pancake, Escalivada \$24

### Friday:

Roast Rack of Natural Fed Veal  
Salsa Verde, Potato Gratin \$26

### Saturday:

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

### Sunday:

Smoked Prime Rib  
Blue Cheese Butter &  
Hunter's Potato-Bacon Latkes \$26