



Chilled Seafood & Oysters

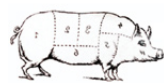
Beau Soleil, Canada
\$3. ea

Blue Points, Long Island
\$2.5. ea

Kumamoto, Washington
\$3. ea

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

Peel & Eat **Shrimp**
\$2.5. ea



Butcher's Board \$15

A taste of the following house made charcuterie, and Cremenelli Salumi

Pate of the House

Salametto Piccante

Spanish-influenced dry salame with a touch of heat & smokiness

Salame Tartufo

Pork salame with a hint of black truffle

Wild Boar Salami

Seasoned with clove & juniper berries, a robust yet sweet flavor

La Quercia Prosciutto

Organic Berkshire pork, rich in color and flavor

Selection of Artisan Cheeses

Three - \$12 Six - \$21

Melodie

Laura Chenel's Chèvre, CA
Pasteurized goat's milk cheese, velvety texture, medium bodied flavor

Cirrus

Mt Townsend Creamery WA
Pasteurized cow's milk cheese, soft texture with a rich and buttery flavor

Nuvola di Pecora

Forever Cheese Inc., Italy
Pasteurized sheep's milk cheese, slightly tangy and semi soft

Midnight Moon

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

Flagship Reserve Truckle

Beecher's Handmade Cheese, WA
Pasteurized cow's milk cheese, semi-hard, with a brown butter richness

Roquefort

Jean d' Alos, France
Raw sheep's milk cheese, tangy, salty and intense

**Now Serving
Sunday Brunch
Starting at 10:30**

Starters

Duck Liver Mousse,

White Truffle Honey, Toasted Ciabatta \$9

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

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

Skillet Roasted Shrimp

Fresno Chilies, Lemon & Garlic \$12

Hummus, Warm Olive Flatbread &
Marinated Feta \$11

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

Crispy **Dungeness Crab** Briks
Tomato Chutney, Pumpkin Seed Pesto \$12

Soup / Salads

Today's **Soup** \$8

Baby Lettuces, Candied Walnuts,
Gravenstein Apple Cider Vinaigrette,
Point Reyes Blue \$8

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

Beet Salad with Toasted Almonds,
Feta Cheese & Orange Vinaigrette \$9

French Cobb Salad

Romaine, Roast Chicken,
Tomatoes, Feta, Chopped Egg
Mustard-Fines Herb Vinaigrette \$16

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

Pizza / Pasta

Potato, Bacon, Blue Cheese Pizza,
Caramelized Onion & Creme Fraiche \$15

Wild Mushroom Pizza

Roasted Garlic & Fontina \$15

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

Roasted **Butternut Squash Ravioli**,
Red Chard, Cracked Hazelnuts,
& Balsamic Brown Butter \$17

Sandwiches

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

Grilled **Sirloin Burger**, Smoked Bacon,
Blue Cheese, Salsa Verde \$13

Grilled **Lamb Burger**, Arugula,
Feta Cheese, Cucumber Tzatziki \$15

Spit Roasted **Pork Wrap**
Salsa Verde, Grilled Onions,
Tomatoes & Mozzarella \$13

On the side

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

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

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

Caramelized **Brussels Sprouts**
Andouille Sausage, Currants, Apples
& Point Reyes Blue Cheese \$7



Big Plates

Market Fish A.Q.

Grilled **Ahi Tuna**
Butter Beans, Tomato, Pancetta
Green Olive Tapenade \$21

Sole Almondine

French Green Beans, Fingerling Potatoes,
Lemon, Capers, Toasted Almonds \$19

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

Pomegranate Glazed Duroc **Pork Chop**
Potato-Bacon Pancakes &
Jalapeno-Applesauce \$22

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

Braised Lamb Shank

Toasted Orzo Risotto,
Feta & Lemon Tzatziki \$24

Spit Roasted **Fulton Farms Chicken**
Tomato Panzanella Salad \$19

Quiche of the Day A.Q.



Off the Rotisserie

Served After 5PM



Monday:

Moroccan BBQ'D Gleason Ranch Goat,
Tzatziki & Crispy Meyer Lemon Potatoes \$25

Tuesday:

Pomegranate Glazed Baby Back Ribs
Julyas' Wine Kraut \$23

Wednesday:

Spit Roasted Leg of Lamb
Mint Pesto,
Mustard Crusted Baby Artichokes \$24

Thursday:

Gleason Ranch
Suckling Pig "Piadine" \$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 &
Potato-Bacon Latkes \$28

**18% Gratuity will be added to
parties of 6 or more**

Desserts

Chocolate, Banana & Peanut Butter
Ice Cream Sandwich

Meyer Lemon Pudding Cake, Fresh Huckleberries

Warm Apple Cake, Pecan Caramel,
Vanilla Bean Ice Cream

Gipson's Golden Honey, **Lavender Crème Brûlée**

Warm Chocolate Cake, Coffee Caramel,
Vanilla Bean Ice Cream, Buttered Almonds

Dark Chocolate Pot De Crème

Monti's **Sorbet** Trio

All Desserts \$8

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Melodie Laura Chenel's Chèvre, CA
Pasteurized goat's milk cheese, velvety texture, medium bodied flavor

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Pasteurized cow's milk cheese, soft texture with a rich and buttery flavor

Nuvola di Pecora, Forever Cheese Inc., Italy
Pasteurized sheep's milk cheese, slightly tangy and semi soft

Midnight Moon Cypress Grove Creamery, CA
Pasteurized goat's milk cheese, dense, with flavors of brown butter and caramel

Flagship Reserve Truckle Beecher's Handmade Cheese, WA
Pasteurized cow's milk cheese, semi-hard, sharp, brown butter richness

Roquefort Jean d' Alos, France
Pasteurized sheep's milk, tangy, salty and intense

Espresso \$3 Cappuccino \$4

Latte \$4.5 Mocha \$5

Taylor Maid Organic Coffee

Small French Press \$4

Large French Press \$8

Mighty Leaf Tea \$4

Organic Breakfast

Hojicha Green

Mint Melange

Chamomile Citrus