

small shared plates

castelvetroano olives olive oil, lemon zest, maldon sea salt, sesame seed 7 gf, vegan

cannellini bean purée confit garlic, thyme oil, clark street sourdough 9 vegan

pickled veggies farmers market 9 gf, vegan

cast iron skillet cornbread jalapeño, cheddar, chives, whipped butter 9

crispy peewee fingerling potatoes weiser family farms, crispy red onion, spicy chipotle yuzu aioli 12 v

brussel sprouts miso, garlic, butter, lemon 14 v

ora king salmon collar sautéed, burnt miso, seaweed, wasabi 18 gf

spicy ora king salmon belly tartare jalapeño, edamame purée, yuzu furikake, sea kelp noodle, wasabi 19 gf

dungeness crab dip cream cheese, water chesnut, hot chinese mustard, crispy wonton chips 19

spaghetti squash bolognese fresh organic grass fed beef, red wine, parmesan 20 gf

red duroc pork ribs (3-4 ribs) beeler's antibiotic-free wood fired, kona coffee bourbon bbq, hibiscus, pickled carrot 22 gf

sautéed mushrooms blue oyster kane farms pioppino, king oyster, herb butter, nameko dust 22 gf, v

salads

beet and pistachio salad tamai family farms, fresh horseradish, dill, chèvre 16 gf, v

elote salad wood fired non gmo corn, coleman family farms greens, cotija cheese, tomato, jalapeño 18 gf, v

persimmon & burrata prosciutto d' parma garcia family farm fuyu, lettuce, almond, pomegranate vinaigrette 17 gf, v

spinach & lardon salad weiser family farms bloomsdale, egg, balsamic vinaigrette, parmesan, almond 16 gf

table

roasted cauliflower caper relish, almond, turmeric 21 gf, vegan

linguini and dungeness crab fermented black bean sauce, ginger, garlic, cilantro, bottarga, sambal 28

organic tempeh lettuce cups snap pea, bean sprout, hoisin, sambal oelek, toasted almond 19 vegan

ora king salmon pan seared, burnt miso, seaweed, wasabi 28 gf

roasted organic 1/2 chicken root vegetables, thyme, lemon, jus 32 gf

spicy PEI mussels lemongrass, red curry paste, coconut, thai bird chile, grilled clark street sourdough 26

organic filet mignon 8 oz. grass fed wood fired, creamed spinach 54 gf

organic tomahawk steak grass fed wood fired, steak diane sauce, pomme purée or creamed spinach MP gf

sweets

chocolate molten cake valrhona dark chocolate, cacao nibs, peppermint whipped cream 12 (20 minute cook time)

kaffir lime leaf crème brûlée 12

saffron bosc pear toasted coconut, tahitian vanilla bean, maple whipped cream 13