



DINNER

Organic produce from local farms

* Organic poultry, SunFed grass fed beef, Llano Seco Pork, Seafood Watch "Best Choice" fish*

We use Organic bread, dairy, eggs, flour, locally roasted organic coffee & organic fair trade tea

We cook with organic butter, olive oil & rice bran oil

Non-GMO zone

STARTERS

Acme Bread, Cultured Butter 3



Today's Soup 9



Today's Housemade Flatbread 14 or



Arugula Salad, Radish, Citrus, Pistachios, Parmesan, Vinaigrette 9



Green Salad, Seasonal Fruit & Vegetables, Walnuts,
Point Reyes Blue, House Vinaigrette 9



Beets, Mixed Greens, Sierra Nevada Chèvre, Sherry Dijon Vinaigrette 10

MAINS



Chef's Seasonal Vegetable Plate, Green Garlic Kale Pesto 17



Today's Fresh Pasta 19 or



Pan Seared Trout, Beets, Crispy Potatoes, Radishes, Aged Balsamic 25



Pan Seared Scallops, Ginger Carrot Purée, Sautéed Farm Greens 25



Roasted Chicken Breast, Carrots, Celery Root Potato Green Garlic Mash 21



Duck Leg Confit, Sweet Potato Hash 27