

STARTERS

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

spiced hazelnuts, porcini honey, sourdough ... 19

PLUM GLAZED BBQ ST. LOUIS RIBS

buttermilk slaw ... 17

STEAK TARTARE

horseradish crème fraîche, arugula, gaufrette potato chips, smoked sea salt... 23

HEIRLOOM TOMATO CAPRESE

house-made mozzarella, pistachio arugula pesto, Stella Cadente extra virgin olive oil, balsamic reduction ... 18

STEAMED CLAM & CORN CHOWDER

Hills Ranch bacon, Yukon Gold potatoes, sherry, cream, herbed croutons ... 19

EVENING SOUP ... 14

NYE RANCH LETTUCES

pluots, cucumber, radish, spiced hazelnuts, herbed red wine vinaigrette ... 15

and Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese

or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 7

MAIN COURSES

NIGHTLY NOODLES & ... 27

FRIED CHICKEN

Mary's free range, watermelon salad, jalapeño cornbread, chipotle honey ... 28

MEZZE PLATE

falafel, fire roasted eggplant hummus, tzatziki, quinoa tabouleh, grilled flat bread ... 36

MARKET SEAFOOD ... MP

AHI POKE

tamari egg, sushi rice, gochugaru aioli, avocado, sesame seeds, shiitake chips, Asian greens, wasabi cashew cream ... 37

PAN SEARED LIBERTY FARM DUCK BREAST

grilled peach, arugula, prosciutto, Pennyroyal Farm Velvet Sister cheese salad, sweet potato chips, blackberry pinot gastrique ... 49

GRILLED PAINTED HILLS STEAK

Lyonnaise potatoes, chimichurri, porcini compound butter, green beans, cherry tomatoes & roasted almonds

filet mignon ... 54 bavette ... 40

SIDES ... 12

SMOKED PAPRIKA FRIES & MALT MAYO

ARUGULA, GRILLED PEACH, PROSCIUTTO, VELVET SISTERS CHEESE

GREEN BEANS, CHERRY TOMATOES & ROASTED ALMONDS