

Bill of Fare

FAMOUS CRISPY BRUSSEL SPROUTS, marcona almonds, baked young goat cheese 24

MEZZE SPREADS lebni, Turkish muhammara, pita, crudite 23

HAND CUT KENNEBEC FRITES, sea salt 14

ROASTED GENUINE GILROY GARLIC, olive oil, sea salt, grilled levain 14



OLIVE OIL POACHED BABY ARTICHOKEs, salsify, soffrito, french feta, mint 24

TENNERELI PEACHES, house ricotta, sorrel pesto, fresno chili 17

CHAR-GRILLED BROCCOLI, burrata, roasted garlic, chili pequin 19

HEIRLOOM MELON SALAD, prosciutto, mache, almond oil, chili salt 22

RADICCHIO CHOPPED SALAD, Castelvetro, pistachios, citrus, mahon, pine nut dressing 23

CRISPY CHICKEN SALAD, baby spinach, dried blueberries, apple, pecans, point reyes bleu cheese 28



CHEESEBURGER ANTONETTE, ground to your order angus beef, aged cheddar, frites 24

FARMER'S DAUGHTER VEGGIE BURGER, quinoa, chickpeas, muenster, lettuce, tomato, pickle 21

MEATBALLS AND HAND ROLLED SPAGHETTI, burrata, spicy pomodoro gravy 34

BOMBAY CRISPY CHICKEN, cooked in old school cast iron w/ spices, served with rowdy greens 36

PAN ROASTED SCOTTISH SALMON, braised Tuscan kale, garbanzo 38

COPPA STEAK, classic pan sauce, frites, arugula salad 49

CENTER CUT FILET MIGNON AU POIVRE, frites, arugula salad 58

CRAB & LOBSTER WITH HANDMADE PASTA, herbs, shallots, garlic, grilled lobster,
garnished with chilled dungeness crab 68

WHOLE ROASTED BRANZINO PROVENCAL, lemon, garlic, vegetables 72



OLIVE OIL GOLD RUSH CAKE, saffron, meyer lemon, pistachio gelato 19

GRATEFUL SPOON GELATO, seasonal flavors 7 ea or 20 every flavor for the table (do it!)