



Appetizers

PEI Mussels · 15

garlic, tomato, chorizo, grilled bread

Crispy Spanish Octopus · 19

wild arugula, romesco, fingerling potatoes

French Onion Soup · 10

veal bone broth, crouton, Swiss cheese

French Wedge · 12

gem lettuce, cherry tomatoes, Pt. Reyes blue cheese, Hobbs lardons, buttermilk dressing

Poached Pear Salad · 12

pistachio pesto, Pt. Reyes blue cheese, fresh and poached pears, champagne vinaigrette

Filet Mignon Steak Tartare · 18

mustard, cornichons, toast

Escargots à la Bourguignonne · 13

garlic & herb butter, toast

2 Cheese Plate · 17

*select two cheeses from the cheese list below
fresh & poached pear, fig jam, toast*

Duck Liver Pate · 17

Pt. Reyes blue cheese, fresh and poached pear, toast

Baked Brie · 10

pistachio, cranberry, honey, toast

Entrées

Steak Frites · 44

14oz NY, duckfat truffle fries, red wine bordelaise sauce, mustard aioli

Duroc Pork Chop · 38

red pepper & tasso ham basquaise, mashed potatoes, vegetables

Maple Leaf Duck Breast · 32

farro, zucchini summer squash, peach, gastrique

½ Rocky farms Jr Chicken · 28

mashed potatoes, vegetables, herbed jus

Local Swordfish · 32

crispy fingerlings, sauce vierge, mixed greens, seasonal vegetables, marinated gigantes beans

Scottish Salmon · 28

parsnip puree, spinach, du puy lentils, lemon beurre blanc

Wild Mushroom Linguini · 25

*wild mushrooms, roasted garlic cream, cauliflower puree
Pecorino Romano*

Cheese · \$10

Humbolt Fog

Goat · semi-soft · California

Lamb Chopper

goat · semi-firm · Holland

Pt. Reyes Blue

Raw cow · semi-soft · USA

Boschetto Al Tartufo

sheep · semi-firm · Italy

Desserts

Crème Brulee 10

vanilla bean

Griddled Banana Bread 12

bananas foster, vanilla ice cream

Flourless Chocolate Cake 10

brandied cherries, whip

Goat Cheese Cheesecake 12

fruit, whip

Sides · \$11

Duckfat Truffle Fries

pecorino romano, mustard aioli

Macaroni & Cheese

yellow & white cheddar

Organic Market Vegetable

changes daily, ask your server

Executive Chef Fred Piehl

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



CRAFT COCKTAILS

Lily Rose · Lillet rosé, soju, lemon	12
French 75 · Soju, lemon, Brut	12
Mule · Soju, ginger beer, bitters, lime	12
On The Rocks · Han Soju with a twist	12

SPARKLING WINE BY THE GLASS

J.Laurens · Brut	France	11
J.Laurens · Brut Rose	France	11

WHITE WINE BY THE GLASS

Zinke - Sauvignon Blanc 2017	California	12
The Smoking Goat · Bordeaux Blanc 2017	Bordeaux	12
Pacific Rim · Riesling 2019	Washington	11
Scarpetta · Pinot Grigio DOC 2017	Italy	11
Tablas Creek · White Rhone Blend 2017	Paso Robles	13
William Hill · Chardonnay 2020	Central Coast	12
Trefethen · Chardonnay 2019	Napa Valley	16
Baumgartner . Gruner Veltliner	Austria	10

ROSÉ WINE BY THE GLASS

The Smoking Goat · Rose	Bordeaux	12
Hogwash · Rose Blend 2018	California	10

RED WINE BY THE GLASS

House Red · Carmel Road Pinot Noir 2018	Monterey	10
The Smoking Goat · Bordeaux Rouge 2015	Bordeaux	13
Pence · Pinot Noir 2018	Santa Rita Hills	16
Elouan · Pinot Noir 2018	Oregon	14
Broc Cellars - Love Red Blend	Central Coast	12
Daou · Cabernet Sauvignon 2019	Paso Robles	14
King Estate · Nxnw Syrah, Merlot, Cab blend 2017	Columbia Valley	12
Qupe · Grenache 2013	Edna Valley	13
Famille Perrin · Cotes du Rhone 2017	France	11
The Pessimist · Petit Syrah, Zin, Tannat Blend 2018	Paso Robles	15

SWEET WINE & APERTIFS

Lillet Rose / Lillet Rouge	Bordeaux	12
Dolin Rouge	Chambéry	12
Cockburn's Tawny Porto	Portugal	12
Cockburn's Reserve Porto	Portugal	14
2009 Chateau Dauphine · Loupiac Cuvee D'Or	Bordeaux	12
2011 Chateau Dauphine · Loupiac	Bordeaux	15
Sherry · Lustau · Solera 'East India'	Jerez	12
Sherry · Lustau · Amontillado	Los Arcos	12

DRAFT BEER

The People's Pilsner · Pilsner 5.3%	Davis, Ca	8
Konig Ludwig · Bavarian Weissbier 5.5%	Germany	8
The Original 40 · Hazy Pale Ale 5.3%	North Park, Ca	9
Pfriem · IPA 6.8%	Hood River, Or	9

