



**STARTERS**

- Soup Of The Day** 7  
Chef's daily inspiration
- Market Greens** 8  
Baby greens, Fuji apples, golden raisin, candied pecans, Sonoma goat cheese, citrus vinaigrette
- Hummus & Pita** v 9  
Chickpea puree, tahini, lemon juice, cumin, paprika, California evoo
- Caprese Salad** ® 12  
Ripe tomatoes, burrata cheese, micro greens, California evoo, balsamic reduction
- Wild Mushroom Flatbread** 12  
Seasonal forest mushrooms, fresh mozzarella, shaved Manchego cheese, baby arugula salad
- Braised Pei Mussels & Grilled Bread** 13  
Pancetta, fennel, garlic, white wine, butter, lemon
- Charcuterie, Artisan Cheese Plate** 15  
Local artisan cured meats and organic cheeses, marcona almonds, grilled rustic bread
- Crab Cakes** 16  
Edamame and sweet corn relish, micro salad

**SALADS & BURGERS**

- Classic Caesar Salad** 9  
Romaine hearts, shaved Parmesan cheese, garlic cheese crostini, creamy Caesar dressing  
Add *chicken*: 5 *shrimp*: 7 *salmon*: 9
- Traditional Cobb Salad** ® 14  
Baby greens, grilled organic chicken breast, tomato, egg, bacon, avocado, bleu cheese, creamy ranch dressing
- Bistro Burger** 15  
Natural Angus beef, apple-wood smoked bacon, cheddar cheese, horseradish aioli, brioche bun, French fries
- Portobello Burger** 15  
Marinated Portobello mushroom, fresh mozzarella, seasonal squash, basil pesto, brioche bun, French fries

**ENTREES**

- Porcini Chicken** ® 21  
Fresh Petaluma chicken breast encrusted with porcini mushroom, creamy mascarpone risotto, pan reduction, seasonal local vegetables
- Rack Of Pork** 26  
Cider brined and oven roasted, garlic spinach, caramelized seasonal apples, pan jus, apple chervil butter
- Halibut** ®+ 27  
Toasted sesame crust, shrimp fried brown rice, baby bok choy, ponzu miso glaze, seasonal local vegetables
- Boneless Beef Short Rib** 27  
Slow braised with Asian five spices, curried root vegetable, Yukon smashed potatoes
- Steak Frites** 28  
Fire roasted New York steak, parmesan dusted shoestring potatoes, grilled asparagus, merlot wine butter
- Whole Wheat Penne Pasta** v 16  
Seasonal squash, asparagus, baby tomatoes, fresh basil, homemade tomato-garlic sauce
- Seafood Orecchiette Arrabbiata** 24  
Prawns, scallop, PEI mussels, white wine, baby tomatoes, fresh basil, spicy tomato-garlic sauce

**SIDES**

- Roasted Asparagus with Chipotle Aioli** 8
- Garlic Spinach** 8
- Portobello Fritter** 9