



Backyard's Mission is to bring the Experience of Sonoma County's Backyard to Your Table

FEATURED FARMS:

Singing Frog's Farm, Sebastopol: Lettuce, Parsley, Broccoli, Beets, Turnips

Green Star Farm, Sebastopol: Chicken, Pork, Eggs

Dill's Pickles, Mendocino: Wild Mushrooms: Morel Mushrooms

Pozzi Ranch, Valley Ford: Lamb

Giving Garden, Sebastopol: Kale, Swiss Chard, Cabbage, Pea Tendrils, Rabbit

Nightingale Breads, Forestville: Bread

Dry Creek Olive Company, Healdsburg: Olive Oil

Tim Winkler, Forestville: Mangalitsa Pork

Olive Queen, Forestville: Olive Oil

Community of West County: Meyer Lemon,

Mycopia Mushrooms, Sebastopol: Mushrooms

Whoa Farm, Sebastopol: Sugar Snap Peas, English Peas

Rafter Ranch, Santa Rosa: Arugula, Mizuna

Monkey Mountain, Sonoma Mountain: Spring Garlic, Spring Onion, Oregano, Fennel

Appetizers

Bread & Olive Oil 4.5

Nightingale Breads Sourdough, Roasted Garlic, Dry Creek Extra Virgin Olive Oil

Marinated Olives 5

Arbequina, Kalamata, Castelvetrano, Oil Cured Olives, Oregano, Citrus

Mini Romaine Salad 9

Fenel, Radish, Grapefruit, Castlevetrano Olives

Braised Lamb & Grilled Fava Bean Soup 9

Green Garlic, Tomato Broth

The Pickle Board 8

Seasonal Pickles & Preserved Mustard Seeds

Grilled Asparagus Salad 13

Smoked Morel Mushroom, Wild Foraged Lettuce Tempura Meyer Lemon, Almonds

Backyard Charcuterie Board 15

Cacciatorini, Sweet Soppressata, Guanciale On Toast

Sonoma County Cheese Board 14

Cowgirl Creamery St. Pat, Redwood Hill Terra Loquat & Cherry Compote, Honey Dew Honey, Marinated Olives

Entrées

Redwood Hill Goat Cheese Cavatelli 22

House Made Pasta, Lamb Bacon, Green Garlic, Favas, Fennel

Roasted Cheddar Cauliflower 18

Fava Bean Hummus, Morel Mushrooms, English Peas, Spinach

Backyard Chicken Pot Pie 20

Green Star Farms Poached Chicken, Onions Potatoes, Carrots, Topped with Buttermilk Biscuits

Chicken & Morel Mushroom Boudin Blanc 25

Farro, Sugar Snap Peas and Morel Mushroom

Grilled Bavette Steak 28

Spring Chanterelle Mushrooms, Broccoli, Creamy Polenta, Salsa Verde

Wild Line Caught Halibut 26

Fava Bean Hummus, Morel Mushrooms, English Peas, Spinach

Sides

Buttermilk Onion Rings 6

Creamy Polenta Cazuela 8

Parmesan, Dry Creek Olive Oil

Sugar Snap Peas 8

Preserved Lemon, Mint

Caramel Braised Turnips 8