

Our mission is to bring the experience of Sonoma County's bounty to your table

ALL DAY DINNING

Starters

Nightingale Bread & Oil 6

confit garlic, Olive Queen extra virgin olive oil

Marinated Olives 8

Olive Don's raw brined olives, oregano, citrus

The Pickle Board 9

seasonal ferments & pickles

Farmer's Salad 11

add grilled or fried chicken 5

farmers seasonal vegetables, pickled red onions, hemp seeds, Moolicious blue cheese or preserved lemon vinaigrette

Smoked Black Cod Rillette 15

wild foraged lettuce, salmon roe, pimenton cracker

Cheese & Charcuterie Board 17/25

Artisanal Sonoma County cheese, house fermented charcuterie, dijon, Bee Run Hollow honey, pimenton cracker

Additions

Braised Greens 8

toasted garlic, young onion, lemon, parmesan

Heirloom Carrot, Beet & Potato Latkes 12

kiwi mostarda

Roasted Broccoli 12

mint & wild sorrel whipped ricotta, meyer lemon hemp seeds, Calabrian chili oil

Entrees

Backyard Chicken Pot Pie 22

carrots, onions, potatoes, poached chicken buttermilk biscuit

Roasted Maitake Mushroom 22

heirloom red bean stew, confit garlic, miner's lettuce

Buttermilk Fried Chicken

2 pieces 22 3 pieces 26

chef's seasonal sides, buttermilk biscuit, honey butter

West Coast Mussels & Clams 24

house made lamb chorizo, fennel, white wine, grilled bread

Mangalista Pork Schnitzel 28

confit potatoes, dijon, arugula, pickled mustard seeds

Featured Farms & Purveyors

Feed Sonoma, Sebastopol: local farm produce

Water 2 Table, San Francisco: seafood

Tim Winkler, Winkler Farms: mangalista pork
Marin Sun Farms, Petaluma: beef, chicken

Green Star Farm, Sebastopol: eggs

Paul's Produce, Sonoma: brussel sprouts, radish Beriner Farm, Healdsburg: fennel, broccoli

County Line, Petaluma: lettuce, arugula

Bee Run Hollow, Sebastopol: wild lettuce, honey

visit website for all upcoming events and to join our mailing list

www.backyardforestville.com