

STARTERS

ANTIPASTI PLATTER 15

Marinated and roasted seasonal vegetables, caramelized garlic, bean dip, local cheese, olives

CHEESE BREAD 7

Garlic cream, 'formaggi misti', fava tip pesto, fava green salad

ARUGULA SALAD 11

Arugula, pastrami, cara cara orange, pickled red onion, blue cheese, pistachio

FRIED SMELT 11

Tempura, burnt green garlic aioli, fermented fennel relish

GREENS Solo 8 Family 13

CAESAR SALAD

Escarole, torn croutons, parmigiano reggiano, and our near-classic Caesar dressing

GEMISCHTER SALAT

Our signature blend of spicy and hearty greens with shaved root vegetables, toasted pepitas, and roasted beet vinaigrette *Add goat cheese ~ 2*

MIXED LETTUCES

Citrus, almond, radish, citronette, pecorino romano

BRAISED RUSTICS

Escarole, toasted garlic, chile flake, anchovy, parmigiano reggiano, bread crumb

BEANS & GREENS

Daily bean and braised green with toasted garlic, chile flake, parmigiano reggiano, bread crumb

SOUP

AUTUMN MINISTRONE Cup 6 Bowl 8

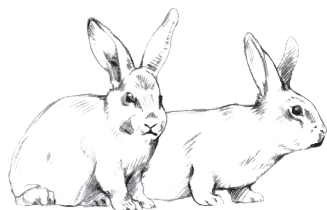
Sofrito, daily bean, seasonal greens, tomato, parmigiano reggiano

BROCCOLI SOUP Cup 7 Bowl 9

Pt. reyes blue

BREAD Slice 2 For the table 4

MH Country Loaf with Pacific Sun Olive Oil & organic butter



FROM *the* GARDEN

FALAFEL 9

Broccoli & tahini 'hummus', crispy broccoli, black lime

CELERY ROOT 9

Pickled cauliflower, cauliflower leaf caponata

FARINATA 21

Beluga lentils, mushrooms, baby carrot, crispy shallot, charred garlic & mustard

MACROBOWL 17

Red rice, heirloom beans, braised greens, marinated root vegetables, fermented vegetables

Organic egg or tempeh ~ included

Pork sausage ~ 3.5 Rockfish or Braised Short Rib ~ 7

Choose a sauce: Miso ginger, lemon tahini, or turmeric tamari *Additional sauce ~ 1.5*

PIZZA & PASTA

Pizza adds: arugula or organic egg ~ 2

Sausage or prosciutto ~ 3.5

PIZZA NEAPOLITAN 15

Marinara, fresh mozzarella, seasonal pesto

PIZZA SALSICCIA 17

Marinara, our pork sausage, green garlic, shaved red onion, fontina

PIZZA FUNGHI 18

Mixed mushrooms, garlic, red onion, calabrian chile, fontina, arugula, parmigiano

PIZZA ANATRA 19

Duck sausage, spicy marinara, green garlic, crimini mushroom, provolone

TAGLIATELLE 20

Spicy broccoli, roasted onion, breadcrumb, parmigiano

AGNOLOTTI 20

Guanciale, ricotta, rapini, spring allium, pecorino

LAND & SEA

BLACK COD 28

Jasmine rice, winter squash, cauliflower, onion chutney

LAMB 31

Chef's selection of cuts, 'tater tots', savoy cabbage, rapini green garlic jus

LOWELL'S

Executive Chef ~ Joseph Zobel Sous Chefs ~ Jillian Druzgala & Yvonne Gonzalez

Organic, locally grown, whole animal, & sustainably sourced. Our farm is Two Belly Acres in Sebastopol.

A 20% service charge is added to all bills, 100% of which goes to our staff. No tipping is required unless you wish to add an additional cash tip.