

TO SHARE

THE SCONE PLATE 8

Fresh baked scone toasted with our jam, fresh fruit, butter, cream

CABBAGE & SPINACH 9

Savoy cabbage & spinach, cabbage heart chile miso, peanut, wild greens

ANTIPASTI PLATTER 15

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

EGGS

FRITATTA OF THE DAY 11.5

served with tomato ragu, potatoes, and spicy greens

THE TUMMY WARMER 13

Beans and greens with two baked eggs, chile, bread crumbs, parmigiano
Add pork sausage ~ 3.5

EGGS IN BOCA 14

Two eggs inside MH sourdough, served with greens and tomato ragu
Add pork sausage to tomato ragu ~ 3.5 Add Prosciutto ~ 3.5

BREAKFAST STRATA 15

Sourdough, bacon, green garlic, fontina, cheddar, parmigiano, a sunnyside up egg, arugula

BUTCHER'S HASH 16

Two sunnyside up eggs, braised lamb, savoy spinach, roasted onion, potato, salsa roja, parmigiano, toast

SIDES

Toast w/ housemade jam ~ 2 Egg organic, pasture raised ~ 2

*Heirloom potatoes ~ Warm greens ~ Fresh salad greens ~ Fresh fruit
Polenta ~ Zoe's bacon ~ Pork sausage ~ Prosciutto ~ 3.5*

ON *the* OTHER HAND

HOUSE-MADE GRANOLA WITH FRESH FRUIT 8

Straus yogurt, seasonal fruit, housemade oat, nut, and dried fruit granola

RICOTTA PANCAKES 12

pear, maple syrup, whipped cream

GRILLED CHEESE 14

fontina, gruyere, prosciutto, caramelized onion, calabrian chile, MH sourdough

LAMB BURGER 16

Caramelized onion, fontina, tomato jam, garlic aioli

MACROBOWL 17

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

*Choose one: miso ginger, lemon tahini, or turmeric tamari
Additional sauce ~ 1.5*

*Choose one: Organic egg or tempeh ~ included
Pork sausage ~ 3.5 Rockfish or Braised Short Rib ~ 7*

WINTER MINESTRONE Cup 6 Bowl 8 Bread 2

Soffrito, beans, greens, tomato, parmigiano reggiano

DAILY SOUP Cup 7 Bowl 9 Bread 2

Seasonal garnish

GREENS

CAESAR SALAD Solo 8 Family 13

Escarole, torn croutons, parmigiano reggiano, our classic Caesar dressing

GEMISCHTER SALAT Solo 8 Family 13

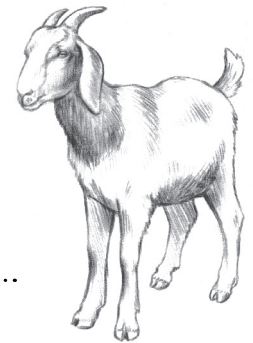
Hearty & spicy greens, root veggies, toasted pepitas, roasted beet vinaigrette
Add goat cheese ~ 2

MIXED LETTUCES Solo 8 Family 13

Citrus, almond, radish, citronette, pecorino romano

SMOKED TROUT NICOISE 15

Smoked trout, pickled vegetables, roasted beets, potatoes, olives, a '6 minute' egg, spicy greens, balsamico



LOWELL'S

Executive Chef ~ Joseph Zobel
Sous Chef ~ Jillian Druzgala,

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.
