

STARTERS

ANTIPASTI PLATTER 15

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

BRAISED CHICKEN 12

Chicken thigh, pickled vegetables, roasted mushroom, arugula, balsamic & rosemary

MASA CAKE 13

Slow roasted pork, mixed cheese, crème fraîche, radish, salsa roja

'MAIALE MISTI' 14

Pork shank & sirloin, pork & scallion consommé, green onion, cracklin', wild greens

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

WINTER MINESTRONE Cup 6 Bowl 8

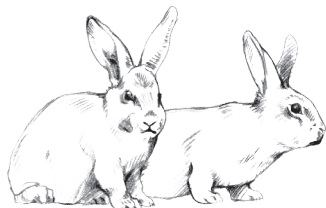
Sofrito, daily bean, seasonal greens, tomato, parmigiano reggiano

POTATO & SPINACH SOUP Cup 7 Bowl 9

Pickled onion

BREAD Slice 2 For the table 4

MH Country Loaf with Pacific Sun Olive Oil & organic butter



FROM *the* GARDEN

QUINOA CAKES 9

Broccoli pistou, pickled green garlic

ASPARAGUS 9

Brazil nut 'butter', meyer lemon

WINTER STEW 21

Local hominy, calypso beans, fresh soy 'cheese', spring onion, cabbage, chile crisp

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 AGNELLO 19

Braised lamb, green garlic, tomato & chile, red onion, fontina, crema, arugula

MALTAGLIATI 19

Spring allium, savoy spinach, pistachio, parmigiano

RAVIOLI 20

Roasted pork, ricotta, pork leg ragu, pecorino romano

LAND & SEA

HALIBUT 31

Black pearl rice, cauliflower, green garlic, shellfish broth, bearrs & black limes

PORK 30

Chef's selection of cut, salt & vinegar potatoes, cabbage, sevillano olive salsa

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.