



## START

- Marinated local olives** – rosemary, lemon, garlic, chile 6
- Bar nuts** – maple, espelette, rosemary 5
- Piquillo peppers** – stuffed with manchego 7
- Chicken liver mousse** – citrus mustard fruits, grilled bread 11
- Bacon-wrapped dates** –stuffed with blue cheese, aged balsamic 12
- Fried Pacific oyster** – bacon-black pepper bbq, arugula sprouts 4 each

*\*Bread and olive oil served upon request*

## DINE

### APPETIZERS

- Simple salad of Blue Heron Farm lettuces** – red wine vinaigrette, local feta, pine nuts 11  
🍷 2014 Chateau Feuillet *Petite Arvine* 12
- Bloomsdale spinach salad** – stracciatella, market strawberries, tamari roasted seeds 14  
🍷 2015 Domaine de Mordorée Côtes-du-Rhône Rosé *Grenache/Syrah/Cinsault* 10
- Grilled endive salad\*** – albacore tonnato vinaigrette, caper breadcrumbs, parmesan 13  
🍷 2016 Tyrrell's Wines Hunter Valley *Semillon* 11
- House-made salame cotto\*** – pistachios, pickled cipollini, crimson apple butter, raisin mostarda 13  
🍷 2013 Nino Negri Grumello "Sassorosso" Valtellina Superiore *Nebbiolo* 12
- Soif chopped salad** – radicchio, carrots, chickpeas, manchego, avocado buttermilk dressing 12  
🍷 2016 Poe Rosé *Pinot Noir/Pinot Meunier* 10

### ENTREES

- Garganelli with kale pesto\*** – romanesco broccoli, walnuts, Piave Vecchio, soft cooked egg 23  
🍷 2015 Weingut Berger "Loessterrassen" *Grüner Veltliner* 10
- Bacon wrapped sea scallops\*** – fennel, pickled ginger, red frill mustard, celery root purée 32  
🍷 2015 Domaine Ostertag *Sylvaner* "Les Vieilles Vignes" 12
- Spring vegetable risotto** – baby artichokes, green garlic, asparagus, spinach, parmesan 25  
🍷 2015 Ata Rangi *Sauvignon Blanc* 11
- Herb roast chicken breast** – heirloom grits, sautéed spinach, fresh morels, Madiera jus 26  
🍷 2015 Vignobles Bulliat "Nature" Morgon *Gamay Noir* 11
- Soif burger\*** – certified organic beef, local fontina, sweet pickles, aioli, fries 16  
🍷 2014 White Rock "Claret" *Cabernet Sauvignon/Merlot/Cabernet Franc/ Petit Verdot* 16

### SIDES

- Stir fried snap peas & spinach** – ginger, garlic, chile, tamari, sesame 9
- Grilled asparagus** – house-made pancetta, lemon, parmesan 11
- Braised cassoulet beans** – rainbow chard & kale 10

## SHARE

- Artisan cheese plate** – selection of 4 cheeses, pecans, dates, honey, walnut bread 18  
🍷 2014 Selbach "Saar" *Riesling* Spatlese – Mosel, Germany 11

## FINISH

- Brown butter almond cake\*** – orange curd, crème fraiche ice cream, buttermilk caramel 9
- Profiteroles** – vanilla bean ice cream, bittersweet chocolate sauce, candied peanuts 10
- White chocolate pot de crème** – strawberry compote, mint crème, Meyer lemon shortbread 9
- Selection of house made ice creams and sorbets\*** 3.50 per scoop

04.27.17

Executive Chef Mark Denham

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*