



## START

### **Marinated Olives 8**

citrus, herbs, garlic, chili flakes

### **T&L Coke Farms Mixed Baby Lettuces 9**

shallot vinaigrette, edible flowers

### **Little Gems 11**

green goddess, radish, cherry tomato

### **Heirloom Tomato Salad 13**

burrata, basil, crouton

### **Summer Melon Salad 13**

lemon cucumbers, olives, feta, pistachios

## SHARE

### **Cheese 25**

Kikorangi (New Zealand)

Brillat Savarin (France)

Pata Cabra (Spain)

Cabot Clothbound Cheddar (Vermont)

Manchego el Trigal (Spain)

quince paste, grapes, almonds, toasted baguette

## MAIN

### **Local Albacore 23**

peperonata, roasted potato, aioli

🍷2016 Bodegas y Vinedos Inteus "Aviadores del Terruno" *Tempranillo Blanc* - Rioja, Spain 13

### **Ravioli 24**

roasted eggplant, tomato sauce, toasted walnuts

🍷2015 Liquid Farm "Golden Slope" *Chardonnay* - Santa Rita Hills, California 19

### **Burger 18**

ground ribeye, tomato, pickled veggies, aioli, brioche, fries

🍷Crux Cast Out *IPA*, 7.6% abv - Bend, Oregon 16oz 9

### **Chicken Milanese 28**

fogline farms chicken breast, braised kale, early girl tomato, brown butter, capers

🍷2016 Charles Joguet "Cuvee Terroir" Chinon *Cabernet Franc* - Loire, France 11

### **Braised Lamb 26**

cauliflower, romano beans, buttered farro

🍷2016 Laurent Combier Crozes-Hermitage *Syrah* - Northern Rhone, France 14