TO START

SHRIMP COCKTAIL
fried saltines, aji dulce peppers, horseradish

TOMALES BAY OYSTERS
charred pineapple and padron peppers
4 each | 22 half dozen | 44 dozen

REGIIS OVA CAVIAR
potato skins, caramelized onion dip

SF BAY TUNA
late summer melons, preserved peppers, charred tomato oil

SEAFOOD PARTY
shrimp, oysters, tuna, other seasonal selections
+ 35 caviar | + 30 martini for two

LAST OF THE SEASON FRIED GREEN TOMATOES
pickled green tomato mayo

HEARTH-ROASTED LOCAL OLIVES
eggplant, california lemon

PRETZEL WRAPPED KIELBASA
st. helena beef, sweet hot mustard

SALAD & PASTA

END OF SUMMER TOMATO SALAD
garden cucumbers, our stracciatella, basil

LITTLE GEM SALAD
sour cream and onion dressing, garden herbs, salt and vinegar potato chips

MALFADINI PASTA
california lemon, capers, aged parmesan, crispy artichokes

MAINS

BROWN BUTTER AGED AMERICAN WAGYU
russet potato latke, spinach salad, burnt onion au poivre

“BEER CAN” SONOMA CHICKEN
mad fritz brine, garden herb salad, calabrian chiles

SLOW-COOKED MT. LASSEN TROUT
green salad, brokaw avocado, whole grain mustard

HEARTH-ROASTED FAIRYTALE EGGPLANT

TO SHARE

FRIED CHICKEN
housemade pickles and hot sauce

HEARTH-ROASTED NARDELLOS
charred eggplant bechamel, aged parmesan

BRAISED ROMANO BEANS
slow-cooked early girl tomatoes

BREADS FROM THE HEARTH

POTATO ROLLS
house-cultured wild bay butter

FLATBREADS
slow cooked early girl tomatoes, roasted garlic oil
- black pepper ricotta, charred eggplant conserva
- our stracciatella, preserved chili’s

TO FINISH

CAMPFIRE PIE
our version of cindy’s classic dessert

COCONUT CARAMEL SUNDAE
hokey pokey and salted peanuts

COURTYARD FIGS
sonoma coast cream