

Canteen

FOOD MENU

ONE

- **A Little Bowl of Olives V, GF** 9
Bay Laurel + Rosemary
- **Marcona Almonds + Cashews V, GF, N** 9
Shabazi Spice
- **Vegetables pickled in Dashi GF, V** 8
- **Two Deviled Chino Farm Hen Eggs GF** 5
- **Garlicky Tomato Pulp Toast, Aioli V** 11
- **Toasted Midwife + The Baker Sourdough** 13
Pt. Reyes Blue Cheese + Duck Ham Schmear
- **Marinated Spanish White Anchovies GF** 13
- **Cured Raw Slices of Striped Bass GF** 16
Smoked Creme Fraiche, Pimentón
- **Six Raw Oysters on the Half Shell GF** 22
"Dad's" Mignonette, Meyer Lemon
- **Salad of Lettuces + Pea Shoots GF, V** 12
Herbs, Radishes, Moscatel Vinaigrette
- **Cocktail of Poached Shrimp** 16
Tomato, Cilantro, Avocado, Crackers
- **Nightly Selection of Charcuterie + Cheeses** 25
Quince Membrillo, Beer Mustard + Toast

TWO

- **Tuscan Kale "Barbajuans"** 15
- **Stuffed "Hasselback" Eggplant GF** 15
Moutabal, Piquillo Peppers, Salsa Macha
- **Salt Miner's Potatoes, "Sea Ranch" Dip** 12
- **Kabocha Squash Croquettes, Sesame + Chili Dip** 15
- **Chickpea Panisse "Frites", Habanero Salsa Brava V** 11

THREE

- **Wild + Farmed Mushrooms "Ganbarra" GF** 19
Fried Garlic, XO Aioli, Slow Cooked Egg Yolk Jam
- **Salt Spring Mussels cooked in Vermut** 21
Fennel, Tarragon, Shallots, Thyme, Toast
- **Jumbo Garlic Shrimp GF** 23
"cooked a la Plancha"

FOUR

- **Bone-In Strip Steak "a la Bar Nestor" GF** 120
*Fino Sherry Jus **Serves 2-4 guests***

FIVE

- **Catalan Style Burnt Custard GF** 12
Bay Leaf, Lemon, Cinnamon

#BasOui

V Vegan
GF Gluten Free
N Contains Nuts