

DIPS

**choose your accompaniment: caraway-nigella crackers, crudites or fresh laffa bread*

SMOKY EGGPLANT SPREAD • \$16
seared Japanese eggplant, spring onion, dried mint

HEIRLOOM BEAN HUMMUS • \$16
marinated Kandarian Farms beans, crispy shallots
+ caramelized spiced lamb & pine nuts • \$5

ROASTED GARLIC LABNE • \$16
housemade organic yogurt & za'atar

SMALL PLATES

FARMER'S MARKET PICKLES • \$8
a rainbow of pickled local vegetables

HERBY SALAD • \$9
greens & herbs, preserved lemon, sumac-pickled onions & local olive oil

LITTLE GEM SALAD • \$14
tahini ranch dressing, Tokyo turnips, radishes, snap peas & herbs

JAPANESE SWEET POTATOES WITH CHIMICHURRI • \$14

HEIRLOOM MELON SALAD • \$18
Weiser Family Farm melons, sheep's milk feta, purslane & cashew-chive sour cream

DESSERT

FIG LEAF PANNA COTTA • \$12
roasted strawberries & buckwheat feuilletine

DARK CHOCOLATE OLIVE OIL CAKE (v) • \$10
with coconut-rose ganache

BROWN SUGAR ALMOND CAKE (gf) • \$12
candied fennel, pluots, chamomile honey & crème fraîche

OLIVE OIL SIZZLED DATES WITH TAHINI (v) • \$6

COOKIES!
ask your server for what's available!

SMALL PLATES CONT'D

CHILE OIL-ROASTED CARROTS • \$14
pepita green goddess, fermented honey, urfa biber almonds & sheep's milk feta

SEARED MUSHROOMS & FARRO • \$16
crimini & maitake shrooms with sumac, pimenton, farro & green tahini

RICOTTA TARTINE • \$18
Murray's Tomcord grapes, saba & rosemary on Friends & Family sourdough

HOUSEMADE RICOTTA GNOCCHI • \$18
pan-seared gnocchi, grilled summer squash, manchego, basil & chives

LAMB KEFTA • \$20
spiced California lamb meatballs & housemade cucumber yogurt

CHICKEN THIGHS • \$19
spice-brined free-range California chicken, fennel, pickled sultanas & toum

WHITE WINE-POACHED HALIBUT • \$32
CA halibut, shiso walnut aillade, roasted sungold tomatoes & purple basil

SIDES

FRESH LAFFA BREAD • \$5

GARLICKY TOAST • \$5

CARAWAY-NIGELLA CRACKERS • \$5

CRUDITÉS • \$5

TOUM • \$3
whipped garlic sauce



**Those who are unvaccinated or partially vaccinated are required by state law to wear a mask indoors except for when eating or drinking*

Everything we serve is chosen with great care, from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Please note that there is a 5% wellness charge on your bill to help cover staff benefits and operational costs. Thank you for supporting sustainable business practices! (This charge is elective.)