

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

SALADS & SNACKS

OLIVE OIL-SIZZLED DATES WITH MT. TAM CHEESE • \$14

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

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

HEIRLOOM TOMATOES & MELONS • \$18
Weiser Family Farm melons, heirloom tomatoes, housemade farmer's cheese, herb oil, popped sorghum & castelvetrano olives

DESSERT

FRANKIE & JO'S DESSERT SPECIAL! • \$12
Golden Milk vegan ice cream, coriander cake & candied coriander

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
housemade crème fraîche, Andy's Orchard peaches, chamomile honey & candied fennel

COOKIES!
ask your server for what's available!

SMALL PLATES

JAPANESE SWEET POTATOES WITH CHIMICHURRI • \$14

CHARRED MARKET PEPPERS • \$18
Mixed peppers (mostly mild!), alubia beans, summer squash broth, fenugreek leaves, feta, cilantro & lime

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

FIG & RICOTTA TARTINE • \$18
housemade ricotta, Murray's figs and thyme on Friends & Family sourdough

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

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

CONFIT BAJA TUNA • \$19
spring shallots, dill, celery & Persian lime aioli

SALT SPRING ISLAND MUSSELS • \$26
heirloom tomato sauce, garlic toast

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

SIDES

FRESH LAFFA BREAD • \$5

GARLICKY TOAST • \$5

CARAWAY-NIGELLA CRACKERS • \$5

FARMER'S MARKET PICKLES • \$8

CRUDITÉS • \$6

TOUM • \$3



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.)