

SNACKS

DEVILED EGG • 3

green garlic chive mayonnaise, celery vinegar, house dukkah

CASTELVETRANO OLIVES • 8

olive oil, coriander, citrus, rose

MT. TAM TRIPLE CREAM • 10

salted blueberries & preserve, mustard seed, baguette

ROASTED SQUASH DIP • 16

pepitas, fried sage, pumpkin seed oil

**choice of: fresh laffa, crudites or caraway-nigella crackers*

HEIRLOOM BEAN HUMMUS • 16

pickled beans, crispy sunchoke, pimenton oil

**choice of: fresh laffa, crudites or caraway-nigella crackers*

SALADS

LITTLE GEM LETTUCE • 16

tarragon vinaigrette, pistachios, parmigiano-reggiano

CHICORIES & PERSIMMON • 17

tonnato, sourdough breadcrumbs, fried capers, goat gouda

SHAVED CELERY ROOT • 16

hazelnuts, pomegranate, mint, pomegranate molasses

SIDES

CRUDITÉS • 6.5

CARAWAY-NIGELLA CRACKERS • 5

FRESH LAFFA BREAD • 5.5

GARLICKY TOAST • 5



SMALLER PLATES

CURED CALIFORNIA TROUT • 18

caraway, roasted turnips with brown butter, balsamic & chives

SPICED SQUASH • 16

roasted & raw butternut squash, chrysanthemum yuzu pesto, pickled mustard seed, sticky walnuts

JAPANESE SWEET POTATOES & SALSA VERDE • 17

cilantro, parsley, preserved lemon

SEARED BROCCOLINI • 16

calabrian chile harissa, pickled shallots, toasted breadcrumbs

BIGGER PLATES

MUSHROOMS & BROWN RICE • 24

seared shiitake, crimini, lion's mane, oyster mushrooms, sumac, green tahini

BAJA STRIPED BASS • 34

roasted poblano lobster broth, pickled sea beans, mushrooms, royal corona beans, fennel, spring onions & herbs

HALF CHICKEN & JIMMY NARDELLO ROMESCO • 34

fermented honey-brushed chicken roasted on sourdough, chicken jus

CORIANDER-CRUSTED LAMB RIBS • 34

braised dandelion greens, cucumber yogurt, hoja santa oil

Our farmers & purveyors: Koda Farms, Murray Family Farms, Munak Farms, John Givens Farm, Weiser Family Farms, Rick's Produce, The Garden Of, Milliken Family Farms, Schaner Farms, Coleman Family Farms, Shear Rock Farms, Pacifico Aquaculture, Villa Jerada, Mt. Lassen Trout Farm, Superior Farms, Koda Farms, Smallhold Mushrooms, Primary Beans, Tamai Farm, Gjusta bread

Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please note: an elective 5% wellness charge on your bill to help cover staff benefits & operational costs. We thank you for supporting sustainable, small business practices!

BY THE GLASS

BUBBLES

Mirco Mariotti 'Smarazen' NV, Puglia (Italy), org • 15
Crisp Pet-Nat of Trebbiano and Malvasia from the coastal Adriatic Sea region. Fresh and saline, filled with citrus notes. Fine, ticklish bubbles.

WHITE

Früg 'Gruner Veltliner' 2021, Niederosterreich (Austria), org • 14
A dry and fresh Gruner Veltliner from Austria. Party wine if you ask us. Herbs, lemon zest and a stunning energy. Easy drinking like a fun dance.

Le Clot de L'Origine 'P'tit Barriot' Blanc de Noir 2021, Rousillon (France), org + bio • 16
Direct-press Syrah treated like a white grape! This is a lean and balanced beauty; it's gently nutty and toasty, with a bit of spice - like an orange wine. Fresh, unusual, fun!

ORANGE

Finca Parera 'Clar' 2021, Penedès (Spain), org + bio • 16
Five days skin contact of Xarel-lo, Chardonnay, Gewurztraminer. Expressive, floral, with white fruits and a beautiful, long finish.

Conestabile Della Staffa 'Grecorange' 2021, Umbria (Italy), org • 17
Grechetto that spent 20 days on skins. A deep orange with lovely dryness, citrus peel and cranberry-like tannins.

PINK

Domaine de Sulauze 'Pomponette' 2021, Provence (France), org • 16
Lovely, crisp, full of character, with almost salty minerality. Blood orange, some herbs of Provence and rosehips. Delightful!

RED

Famille Chasselay 'Quatre Saisons' 2020, Beaujolais (France), org • 14
Striking Gamay just like we love it. Beautiful, ripe, fresh, supple and light. All the berries and rose. Dangerously delicious.

Conestabile della Staffa 'Rustico' 2020, Umbria (Italy), org + bio • 15
A very fun Sangiovese from Umbria. All blue fruit, with a rich nose and dusty leather notes. It's easy drinking with a little grip and light tannins.

COCKTAILS

YOLA NRG * Yola Mezcal, Wavy Wines NRG, Yerba Santa, grapefruit • 17

CASSIS * Cassis, Cocchi Americano, lemon, orange bitters, soda • 18

YUZU * Old Overholt Rye, Luxardo, local yuzu • 18

ARUGULA * gin, Green Chartreuse, arugula, lemon, agave • 16

CELERY * Yola mezcal, celery juice, lemon, ginger, honey • 16

GIN + TONIC * Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • 16

BEET * tequila blanco OR mezcal (choose one!), beet juice, cilantro, lime, agave • 17

WHITE NEGRONI * Future gin, Cocchi Americano, Amaro Angeleno, citrus peel • 19

NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 3

CUCUMBER LEMON GINGER SPRITZER • 8

GHIA SPRITZER * grapefruit, tonic • 15

AMASS RIVERINE & TONIC * flower waters, rosemary, cucumber • 15

SMOKEY 'SOUR' * Optimist Smokey, asian pear jus, aquafaba, lemon, rosemary • 15

SHRUB Sunset Cultures Spiced Pomegranate Shrub, lime, soda water • 6

MIKKELLER 'Drinkin' in the Sun' * NA Wheat Ale • 8