

# A LA CARTE

**JERK SPICED DUCK HEARTS** 8

Pickled pineapple, thyme salt, EVOO (gf)

**RICOTTA** 9

Aged sherry, herbs, stone fruit, & crostini

**EDAMAME TSUKUNE** 8

Mango “yolk”, white tamari, togarashi strands (v, gf)

**KASHMERE EGG** 9

IPA & golden sesame egg cream with medjool date sambhaal, compressed watermelon, puffed mung bean, & 7 spice (gf)

**CRISPED YOUNG ARTICHOKE** 9

Spicy roasted plum, lemon, parsley (v, gf)

**FARMERS MARKET PLATE** 9

Featured produce from chef’s favorite farms served fermented, pickled, & raw (v, gf)

**WARM JOSEY BAKER BREAD** 7

Miso butter, togarashi, sea salt (vt)

**OPENED FACE ‘HAM & CHEESE’** 10

Shaved coppa di testa, calabrian aioli, ossau iraty, & mint on toasted sour pullman

**“PIG IN A BLANKET”** 14

Slow braised & panko fried boneless hog tail with peach, smoked blackberry, black garlic, frisee, & wild spinach

**BONE MARROW** 17

Caper gremolata, garlic confit, JB toast

**OCTOPUS (GF)** 18

Grilled Spanish octopus with salsa verde, shaved kohlrabi, German butterball potatoes, chipotle-almond texture, capers, & light jalapeno vinaigrette

**FRIED CHICKEN** 20

Simmered collard greens, smoked sausage gravy, celery hearts

**CHARCUTERIE** 28

Tasso ham, verde beef bottom, smoked rose beef, loukanika, Moonlight Saison pork, bresaola, accoutrements, grilled bread

**WILDFIRE MELON** 12

Indian summer melon with roasted beets, shaved carrot, sour cream mousse finished with old growth Sequoia tree ash vinaigrette (vt, gf)

**HWY ONE FENNEL** 14

Coastal wild fennel slow poached in vermouth & aromatic herbs; mild caraway confit citrus, Marcona almond, finished with cucumber & Benham gin sorbet (v, gf)

**SUMMER VEGETABLES** 17

Buttermilk crisped sweetbreads nestled in burdock & ginger puree with brown butter kalettes, young leeks, scarlet turnip, purple daikon, & granny smith apple. Finished with whole grain mustard aioli (gf)

**ISRAELI RATATOUILLE** 16

Marin Roots dry farmed summer squash, grilled heirloom tomato, with roasted eggplant mousse, crisped castivarano olive, & piquant shakshuka emulsion (v, gf)

**CRÈME & PAPPARDELLE** 18

Leek-ash pappardelle dressed with garlic-sour crème reduction; aged sherry marinated broccolini, purple cauliflower, & flowering choy sum. Finished with rendered dry aged Szechuan peppercorn pork & EVOO

**CARROT & MUSHROOM BARIGOULE** 16

Provençal inspired ver jus marinated king oyster mushrooms, cardamom roasted wild carrots, champagne braised Iacopi artichokes; & virgin coconut-carrot emulsion (v, gf)

**TRUFFLED SCALLOP SUCCOTASH** 20

Garlic & thyme seared u-12 scallop with golden corn puree, blistered padron pepper, baby corn, nopale, purple tomatillo, & cornito rojo; draped with burgandy truffle (gf)

**HOG & ROCKS** 26

Bourbon brined & grilled Duroc pork tenderloin on a bed of black chick peas, romano, & haricot vert beans; with smoked stone fruit glaze (gf)

v = vegan | vt = vegetarian | gf = gluten free

EXECUTIVE CHEF: RACHEL ARONOW



# CHEF'S MENU

FOUR COURSES \$56

## WILDFIRE MELON (v, gf)

Indian summer melon with roasted beets, shaved carrot, sour cream mousse finished with old growth Sequoia tree ash vinaigrette

or

## HWY ONE FENNEL (v, gf)

Coastal wild fennel slow poached in vermouth and aromatic herbs; mild caraway confit citrus, Marcona almond, finished with cucumber & Benham gin sorbet

or

## SUMMER VEGETABLES (gf)

Buttermilk crisped sweetbreads nestled in burdock & ginger puree with brown butter kalettes, young leeks, scarlet turnip, purple daikon, & granny smith apple. Finished with whole grain mustard aioli



## CRÈME & PAPPARDELLE

Leek-ash pappardelle dressed with garlic-sour crème reduction; aged sherry marinated broccolini, purple cauliflower, & flowering choy sum. Finished with rendered dry aged Szechuan peppercorn pork & EVOO

or

## CARROT & MUSHROOM BARIGOULE (v, gf)

Provençal inspired ver jus marinated king oyster mushrooms, cardamom roasted wild carrots, champagne braised Iacopi artichokes; & virgin coconut-carrot emulsion

or

## OCTOPUS (gf)

Grilled Spanish octopus with salsa verde, shaved kohlrabi, German butterball potatoes, chipotle-almond texture, capers, & light jalapeno vinaigrette



## TRUFFLED SCALLOP SUCCOTASH (gf)

garlic & thyme seared u-12 scallop with golden corn puree, blistered padron pepper, baby corn, nopale, purple tomatillo, & cornito rojo; draped with Australian black summer truffle.

or

## HOG & ROCKS (gf)

Bourbon brined & grilled Duroc pork tenderloin on a bed of black chick peas, romano, & haricot vert beans; with smoked stone fruit glaze

or

## ISRAELI RATATOUILLE (v, gf)

Marin Roots dry farmed summer squash, grilled heirloom tomato, with roasted eggplant mousse, crisped castivarano olive, and piquant shakshuka emulsion



## BLACK SESAME SUNDAY

Fermented soybean short bread with pools of rishiri toffee; caramelized fig, cinnamon puffed brown rice, and candied corn silks

or

## WARM PISTACHIO CAKE

Browkaw avocado ice cream with Grand Cru 76% dark chocolate gnache and bruleed banana

or

## POT DE CREME

Butterscotch custard with sunflower granola, peppered rose yogurt, and red dandy pluot

*Our kitchen strives to provide the highest quality ingredients hand picked by our staff from local, organic, and sustainable farms and ranches. It is with great honor and privilege that we recognize (just a few for this list is long) Marin Roots Farms, Washoe Ranch, Heirloom Organics, Happy Quail Farms, Bluma farm, All Star Organics, Dirty Girl Farms, Browkaw Farms, Iacopi, Far west Fungi, Little Apple LLC, Stemple Creek Ranch, and Waterztable.*

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NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES  
18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE