

Today's Featured Wines by-the-glass

Thomas Fogarty Skyline Red & Skyline Chardonnay
\$8 per glass

Appetizers

House Made Flatbread w/ trio of dips 7

bread basket only 4, eggplant, walnut & rst'd garlic dip 3, butter bean, cilantro & feta dip 3, rst'd red pepper & goat cheese dip 3

Marinated Olives & Feta 5

Castelvetrano green olives, Karoun Dairy feta with Arbequina olive oil, Meyer lemon, garlic & herbs

Soup & Salads

Soup of the Day cup 4 / bowl 6

Rumi Salad 8

baby lettuces, vanilla marinated plums, toasted almonds, pomegranate vinaigrette...
add blue cheese 2

Sweet Gem Salad 8

sweet gem lettuce, creamy caesar dressing, house made croutons, Vella dry jack cheese...
add grilled chicken breast 4

Sweet Spice Roasted Beet & Goat Cheese Salad 9

wild arugula, pistachio crusted Laura Chenel goat cheese, raspberries, toasted pistachios, golden balsamic-roasted garlic vinaigrette

Caprese Salad 11

local market tomatoes, fresh mozzarella, basil ribbons paired w/ tomato salad, herb balsamic reduction

Endive & Baby Arugula Salad 9

hearts of palm, shaved Bellwether cheese, toasted walnut vinaigrette

Small Plates

Hot Smoked Salmon & Corn Polenta Cake 11

house smoked Loch Duarte salmon candy, fried polenta cake, wild arugula, caper chive creme fraiche

House Made Flatbread Pizza 11

arugula almond pesto, za'atar marinated chicken, pickled onions, rough chopped Castelvetrano olives, Karoun Dairy Feta cheese

White Wine Steamed Manila Clams & Mussels 14

tender west coast clams & PEI mussels, garlic white wine butter sauce & Napa loaf toasts

House Made Gnocchi Appetizer 14

russet potato gnocchi, shredded Fulton Valley chicken, Bloomsdale spinach, San Andreas pecorino breadcrumbs

Rosen Ranch Top Round of Lamb 13

grilled "Rumi Spiced" lamb, almond rice pilaf, melted leeks, cucumber yogurt

Sterling Silver Ranch New York Steak Beef Skewer 15

grilled NY Steak, arugula, balsamic reduction

Ginger - Lime Aleppo Grilled Prawn Skewer 13

wild arugula, house made red onion pickle

Chicken Skewer 9

citrus saffron marinated Fulton Valley chicken, grilled eggplant, barberry & mint English cucumber ribbons

Entrees

Sterling Silver Ranch 10oz New York Steak 28

potatoes Pont Neuf, Blue Lake green beans sautéed swiss chard, chocolate Aleppo pepper demi

Niman Ranch Braised Beef Short Ribs 23

fresh Brentwood corn whipped Yukon Gold potatoes, Blue Lake green & yellow wax beans, carrots, red wine mushroom demi

Niman Heritage Pork 21

fig & balsamic glazed & grilled tenderloin of pork, oven roasted tomatoes, lentil & orzo salad, grain mustard & smoked ham hock jus

Roasted Rosen Ranch Lamb Top Sirloin 24

Tunisian baharat marinated, roasted & sliced lamb loin, grilled artichokes, sugar snap peas & arbequina olive oil smashed red thumb potatoes, pomegranate drizzle

Fulton Valley Chicken Scallopini 22

thinly pounded & lightly breaded, za'atar spiced chicken breast almond rice pilaf, sautéed broccolini & braised leeks, white wine caper sauce & tangy mint cucumber yogurt sauce

Steel Pan Seared Halibut 26

summer salad of pearl cous cous, asparagus, sugar snaps peas, radishes, cardamom lime vinaigrette

Sea of Cortez Scallops 26

roasted white corn & smoked bacon salad, pan seared local mushrooms, mache, poblano chile beurre blanc

Pasta with Merguez Sausage 19

Rustichella Rigatoncini with basil-lemon tomato sauce, Merguez sausage, fire roasted red peppers & Castelvatrano olives finished with feta & basil

House Made Gnocchi 19

hand rolled russet potato gnocchi, shredded Fulton Valley chicken, Bloomsdale spinach, San Andreas pecorino breadcrumbs

Niman Ranch Shredded Pork Sliders 15

three pulled pork sliders with house BBQ sauce, cole slaw, salt & peppered garlic fries

Niman Ranch All Natural Beef Cheeseburger 15

pickled red onion & house made pickles, aioli choice of carmody, white cheddar or blue cheese, chipotle ketchup, salt & peppered garlic fries

Five Vegetarian Tastes 20

whipped Yukon Gold potatoes 5
sautéed Bloomsdale spinach 5
poblano chile, local mushroom & corn salad 5
sautéed broccolini 5
oven roasted tomatoes 4