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Bar Food

SNACKS

salted almonds or marinated olives	4
herb fries	5
marin root farm french breakfast radishes, taggiasca olive tapenade	7

FINGER FOOD

artichoke pakora, straus dairy mint yogurt	9
deviled farm eggs	6
crispy chicken wings, soy glaze, shiitake mushroom salad	11
six tomas bay oysters on the half shell, lemon, mign	16

SHARED PLATES

TASTING OF THREE CHEESES california artisinal cheese board with seasonal garnish	24
CHARCUTERIE homemade pâtés, fatted calf cured meats, whole grain mustard, cornichons, grilled bread	18
JAMÓN IBÉRICO classic spanish pata negra, freshly shaved	21

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SOUP & SALADS

CHINCHIOLO FARM WHITE CORN SOUP 13
boneless chicken wings, chanterelle mushrooms,
croûtons

BRUIN FARM TOMATO SALAD 15
burrata cheese, lucy's garden basil, sparrow lane
balsamic vinegar

WHITE CRANE SPRINGS RANCH LETTUCES 11
herb yogurt dressing, candied walnuts, fusion
verjus vinaigrette

MONTEREY SHELLFISH "à la grecque" 15
calamari, octopus, prawn, summer vegetable salad,
regina extra virgin olive oil

SANDWICHES & MORE

TOMALES BAY OYSTER "PO' BOY" 15
fried oysters, cajun rémoulade, little gem lettuce,
potato chips

MARIN SUN FARMS BURGER 16
natural beef, pickled vegetables, herb fries

TOMATO PANINI 13
bruin farm tomatoes, fontina cheese
herb salad

ARTISINAL PASTA 22
bruin farm tomatoes, summer truffle, basil
flower, vella dry jack cheese

HOOK & LINE ATLANTIC COD 27
brandade, lemon-caper brown butter, fried parsley