

* SIMPLE TASTES *

MARINATED OLIVES	4	CRUDO, DAILY	a.q.
DEVILS ON HORSEBACK	5	ROASTED RADISHES, FETA, BALSAMIC	4
ROASTED ALMONDS	4	BURRATA. ROASTED ROMAS, BASIL	6
HOUSE SALUMI, GRAIN MUSTARD	5	ROASTED FINGERLINGS, ROMESCO	4

* SMALL PLATES & BOWLS *

SOUP of the MOMENT	a.q.
ROASTED PALISADES BEETS CRISP CHICKPEAS & MEDJOOOL DATES	
roasted almonds, feta, cumin seed vinaigrette	9
CRISP BERKSHIRE PORK BELLY "SLIDERS"	
red pepper jam, pickled vegetables	10
GRILLED RELLENOS with CUMIN SPICED MILAGRO RANCH BEEF	
sweet smoky achiote "Q", crisp corn	10
SOFT POACHED FARM EGG	
crab hash with lemon, chives and crème fraiche	10
HALIBUT "CEVICHE"	
mango relish, avocado flan, tortilla salad	10
BBQ HOPPITY ACRES RABBIT TOSTADAS	
rancho gordo beans, radishes, queso fresco, avocado, lime crema	9
MARSALA BRAISED GRANT FARMS DUCK PORCINI & PANCETTA	
truffled chevre agnolotti, greens, charred tomato, reggiano	10
STEAMED PEI MUSSELS & HOUSEMADE CHORIZO	
roasted romas, oregano, chipotle aioli	9

* GREENS *

CRISP GNOCCHI SALAD ROASTED WILD MUSHROOMS & ASPARAGUS	
truffled oregano vin	10
CHILLED CRAB SALAD BACON VINAIGRETTE	
avocado, roasted tomato, potato chips	11
CHOPPED HEARTS of ROMAINE SOURDOUGH CROUTONS & REGGIANO	
roasted garlic caesar dressing	9
GATHERED LOCAL TLF GREENS PT REYES BLUE CHEESE	
fig vinaigrette, local radishes, toasted hazelnuts	9

* LARGE PLATES & BOWLS *

"FREEKEH" FRITTERS	
rancho gordo bean stew in roasted pepper broth; housemade yogurt	17
ROASTED CHICKEN COBB	
bacon, blue cheese, cherry tomatoes, egg, avocado, local greens	17
GRILLED HOUSEMADE MILAGRO RANCH SPICY BEEF SAUSAGE	
ricotta raviolis, basil pesto	18
CRISP ROASTED NATURAL CHICKEN RED WINE VIN	
basil and roasted roma bread salad, pinenuts & crisp basil	18
CORN CRUSTED TASMANIAN SALMON	
hominy stew, avocado relish; sweet smoky achiote broth	24
PAN ROASTED ALASKAN HALIBUT SAUCE GRIBICHE'	
cherry tomatoes, peas: snap & english, asparagus, garden radishes; soft polenta	25
SLOW ROASTED BERKSHIRE PORK RHUBARB BACON AGRODOLCE	
smoked mozz cheese grits	23
PAN ROASTED BLACK ANGUS FILET in MADEIRA	
horseradish spuddies, creamed spinach, crisp sweet onion straws	28
GRILLED COLORADO LAMB CHOPS ROMESCO	
grilled fingerlings, housemade chevre	25
MILAGRO RANCH GRASS FED ANGUS BURGER	
truffled parmesan fries, greens	14
add pancetta, cheese, shrooms, roasted romas	1ea

* SIDES *

CRISP ONION STRAWS	4	PEAS, TOMATOES, ASPARAGUS, RADISH	5
TRUFFLED PARM FRIES	5	HOMINY STEW	5
STEAMED VEG, daily	5	SPINACH, CREAMED or STEAMED	4
SMOKED MOZZ GRITS	5	PLATTER of THREE	12

* RANDOM ACTS of COOKING | family style for communal indulgence * a.q. *