



“People who love to eat, are always the best people.”

- Julia Child

TO START OR TO SHARE

Smoked Heirloom Potato and Leek Soup V G V 7

Castelvetrano Olives V G V
preserved lemon, chillies and herbs..... 7

Organic Chicken Liver Pâté
parsley, crispy shallots, IPA vinegar, grilled bread..... 12

Smoked Local White Sea Bass
salmon caviar, dill, rye bread, crème fraiche 14

Grilled Wild Shrimp G
peanut molé, cilantro 14

The Caesar Salad
crunchy little gem lettuce, herbed crouton, white anchovies..... 11

Black Kale V G V
grilled Tuscan kale, crispy almonds, scarlet beets,
roasted garlic vinaigrette 10

Fall Salad V G
pink pearl apples, sweet and spicy walnuts, Point Reyes
blue cheese, farm lettuce, white balsamic vinaigrette..... 11

Oak-Grilled Heirloom Carrots V G
pistachios, turmeric yogurt, fresh dill..... 11

Brussels Sprouts V G V
garlic-tamari sauce, toasted sesame seeds 11

House Cut Kennebec Twice Cooked Fries V G V 6

GRAMPA'S HOUSE FOCACCIA
organic California butter, Jacobsen sea salt 4.5

A TASTE OF CALI

California Made Cheese and Domestic Charcuterie board served with house pickles, fruit conserves, mustard, and grilled pain de mie bread

Cheese:
Point Reyes Blue – Cow – Point Reyes
Seascape Cheddar – Cow/Goat – Aptos
Pepato Pecorino – Sheep – Sonoma
Petit Camembert – Cow – Marin
Lamb Chopper – Sheep – Humbolt

Charcuterie:
Lonzino – Berkshire Pork – Angels
Guanciale – Red Wattle Pork – In House
Chorizo Pamplona – Hampshire Pork – Dona Juana
Liver Pate – Organic Rocky Chicken – In House
Salame Nostrano – Heritage Pork – Framani

3-\$18 | 5-\$25 | 7-\$32

LARGE-FORMAT DISHES

The Impossible Burger V
vegan patty, house pickles, farm lettuce,
potato roll, house fries 14

Creekstone Ranch Burger
8oz Wagyu patty, sharp cheddar, bacon aioli, pickles,
lettuce, potato roll, house fries 18

American Lamb Burger
6 oz American lamb patty, Bellwether Farms
ricotta cheese, spicy tomato jam, pickled mustard seed,
potato roll, house fries 18

Roasted Kabocha Squash V V
local red wheat, almond & coconut reduction, spicy pepitas ... 18

Braised Octopus Stew G
oak-grilled octopus, cannellini beans, house bacon, in broth .. 22

10 oz Flat Iron Steak G
grilled over local oak, twice fried french fries, au jus..... 22

Niman Ranch Pork Osso Bucco G
braised baby turnips, preserved lemon & prune gremolata..... 26

Legit Fried Chicken
yukon gold mash, house pickle, dill 26

Santa Barbara Halibut G
oak-grilled, smoked tomato broth, fresh herbs,
roasted potatoes, olives & lemon 26

12 oz USDA Prime NY Steak G
grilled over local oak, fire roasted romesco,
charred scallion patatas bravas 28

24 oz Dry Aged Bone-in Rib Eye G
grilled over local oak, locally cultivated mushrooms,
beef fat potatoes 68

A LITTLE SOMETHING ON THE SIDE

Slab o' Cornbread V 7

Sautéed Kale and Garlic V G V 7

Patatas Bravas V G V 7

Sautéed Local Mushrooms V G V 7

Mashed Yukon Gold Potatoes G 7

Beef Fat Potatoes G 7

Grilled Heirloom Carrots V G V 7

We proudly support our local farmers, sustainable fishing and farming.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

18% Gratuity will be added to parties of 6 or more.

V - Vegetarian G - Gluten Free V - Vegan