

- 8 **Sun-Dried Tomato Tapenade** local bread, basil, parmesan (+ burrata \$8) *v*
- 16 **Grilled Asparagus + Frisée** parmesan, bread crumbs, green goddess *gf*
- 18 **Wedge** blistered tomato, pickled onion, point Reyes blue cheese, bacon lardon *gf*
- 15 **Wild Arugula** crispy shallot, parmigiano reggiano, spring onion vinaigrette *gf v*
- 10/13 **Soup du Jour** cup/bowl (+ side bread \$3) *gf*
- 18/36 **Oysters on the Half Shell** rice wine mignonette (half or dozen)
- 15 **Brussels Sprouts** medjool date, walnut, pomegranate, scallion, curried yogurt *gf v*
- 21 **Mediterranean Mussels** chervil garlic broth, potato, toast (+fries \$4) *gf available*
- 29 **Mussels + Prawns** linguine, chervil garlic cream sauce, grilled baguette
- 36 **Sea Scallops** yellow curry, seasonal vegetable, thai herbs *gf*
- 30 **Mary's Chicken** sautéed spinach, whipped potato, peperonata, sun-dried tomato cream *gf*
- 28 **Tofu** yellow curry, seasonal vegetable, thai herbs *v gf*
- 32 **Pork Cheek** sesame-seared brussels sprout, potato cake, apple cider gastrique, mustard cream *gf*
- 42 **Bavette Steak** herbed fingerlings, asparagus, mushroom peppercorn sauce *gf*



Dinner is served from 5 pm to 9 pm
Thursday - Saturday
+
5 pm to 8 pm Sunday

20% gratuity added to parties of 6 or more.
split plate fee added to bill
cake cutting fee \$5 per person
checks may be split a maximum of 4 times

df-dairy free / gf-gluten free
n~contains nuts / s~contains sesame
v~vegetarian

many menu items can be made gluten and/or dairy free,
please ask your server