est. 2013

brunch

PIZZA

California Tomato
double 8 dairy fior di latte, basil, parmesan, olive oil & sea salt 24

Wild Mushroom
fontina, parmesan, pecorino, garlic confit, mama lil's peppers & wild arugula 24

Ezzo Pepperoni
di napoli tomato, double 8 dairy fior di latte, red onions, parmesan & oregano 24

Caramelized Meyer Lemon
charred kale pesto, double 8 dairy mozzarella, smoked mozzarella, pecorino, parmesan & marshall's farm honey 24

Fennel Sausage
pepperoni spiced butternut squash, peppadew peppers, garlic confit, smoked mozzarella & wood fired egg 24

NEXT

Avocado Hummus pistachio salsa verde, nigella seeds & house-made lavash 18

Citrus Marinated Olives peppadew peppers, ras el hanout, drakes family farm feta & marcona almonds 13

Brioche Sticky Bun crown maple syrup, pecans & crème fraîche 18

Butternut Squash Soup coconut milk & candied pepita seeds 18

Smoked Salmon* farmer's cheese, pickled red onions, capers, pistachio salsa verde & house made seeded loaf 22

Risotto Fritters Suppli al Telefono aquarello arborio rice, basil pesto aioli, sun dried tomatoes & smoked mozzarella 21

Crispy Marble Potatoes marcona almond romesco sauce, garlic aioli & wild herbs 17

Citrus Cured Hamachi* blue corn tostada, passion fruit, pepita salsa macha, avocado crema & toasted sesame seeds 22

Di Stefano Burrata zarate farms warren pears, pomegranate, herbed walnuts & della fattoria pane de siciliano 24

County Line Harvest Baby Lettuces shinko pears, laura chenel goat cheese, marcona almonds & citrus vinaigrette 21

Cheesemonger Board cypress grove humboldt fog, point reyes toma, cowgirl creamery mt. tam triple crème brie quince paste, dried fruit, jim's red walnuts & seeded loaf 26

ENTREES

Poached Chicken Salad
star route farms baby gems, shaved radishes, coachella valley dates, herbed walnuts, hard boiled egg, torn herbs & cacio e pepe vinaigrette 25

Brioche French Toast
pink lady apples, tahini caramel, streusel, fall spiced whipped mascarpone & hobb's bacon 22

Tomales Bay Egg Frittata
garlic confit, caramelized onions, pee wee potatoes, smoked mozzarella, arugula & della fattoria crostini 24

Seared Ora King Salmon*
full belly farms roasted delicata squash, pearled farro, squash purée & hazelnut salsa verde 39

Demkota Ranch Flat Iron Steak & Eggs*
yukon gold smashed potatoes, shishito peppers, sunny side up eggs, salsa criolla & black garlic vinaigrette 42

Housemade Pastrami & Eggs
two poached eggs, broccolini, mama lil's peppers, marcona almonds, romesco sauce & multigrain toast 25

Zubair's Shakshuka
two poached eggs, di napoli tomatoes, braised kale, blistered summer peppers & house-made pita 24

Angry Crab Spaghetti Nero Pasta
alle-pie 'nduja sausage, local dungeness crab meat, herbed walnuts, torn basil & calabrian chili pesto 38

Mushroom Duxelles Pasta
house-made porcini campanelle pasta, foraged chanterelle mushrooms, baby kale & pecorino 32

FROM THE FIELDS

Star Route Farms Roasted Beets
laura chanel goat cheese & poppy seeds 16

Tomatero Farms Broccolini
smoked almond salsa & horseradish 12

Wood-Fired Bread
della fattoria pane de siciliano & california olive oil 9

*served raw or undercooked or contain raw or undercooked ingredients

*consuming raw or undercooked meats, shellfish, or egg may increase your risk of food born illness

*a 4% Small Business Surcharge is added to all checks to help offset rising costs, including wages, insurance and operations, of running a locally owned restaurant

*a 20% service charge will be applied to all parties of 7 or more