

Small & To Share

Warm Olives - 10

Mediterranean Olive Mix / Castelvetro / Garlic

Roasted Eggplant - 15

Ledesma Family Farms Watermelon / Ricotta Salata / Cured Olives / Sherry Vinaigrette

Fava Bean Salad - 15

Avocado / Pickled Onion / Cucumber / Feta / Little Gem / Herb Yogurt Dressing

Corn Off The Cobb - 15

Chili Butter / Avocado Crema / Cotija

Bowl of Soup - 12

Burrata Crostini - 19

Prosciutto / House Made Apricot Jam / McCauley Olive Oil / Acme Toast

Woodfire Oven Roasted Summer Squash - 13

Basil / Garlic Confit

Kashke Bademjan - 16

Sourdough Flatbread / Fermented Yogurt

Heirloom Tomatoes from Ledesmaa Family Farms - 17

Stonefruit / Point Reyes Blue Cheese / Hand Torn Croutons / Local Honey

Woodfire Balsamic Roasted Figs- 17

Whipped Goat cheese / Prosciutto / Wild Arugula

Moroccan-Style Braised Napa Cabbage - 13

Whipped Feta Cheese



06.26.26 Dinner
Served at 5pm

We value **quality** over quantity. **Sustainability** over mass production. **Natural** over artificial. We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may be harmful.

4% Card Processing Fee added to all card transactions.
Parties of 6 or more will be charged a 20% **service fee.**

Join Us for Late Night Chef's Special
Last Hour of Service Every Night

\$38

Chef's Daily Choice of Protein

Roasted Herbed Potatoes / Arugula Salad
with Parmesan

5 oz glass of

2025 Wairau River, Sauvignon Blanc

or

2023 Cusumano, Nero D'Avola

Main

Grilled Hanger Steak - 49

Cabrillo Farms Blue Lake Beans / Creamy Yukon Gold Potatoes / Beef Jus

1/2 Pound Wagyu Cheeseburger - 32

Beer Battered Onion Rings / Sharp White Cheddar / Charred Leek Aioli / Wild Arugula / Smokey Eggplant Relish / MSK Fries

Mary's Chicken al Mattone - 33

Wood Fire Oven Roasted Rose Lane Farm Summer Squash / Demi-Glace

Sierra Nevada Farms Bone-In Pork Chop - 41

Oven Roasted Cabrillo Farms Romano Beans / Strawberry Rhubarb Jam

Wild San Francisco Halibut - 39

Italian Butterbean Ragu / Meyer Lemon Salsa

Summer Squash & Brentwood Corn Ravioli - 29

Rose Lane Farms Summer Squash / Ricotta

Fresh Squid Ink Fettuccini - 34

House Made Nduja Sausage / Little Neck Clams / White Wine Sauce / Toasted Bread Crumbs

Wood-Fired Pizza

Margherita - 25

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 28

Corn / Tomato Sauce / Mozzarella

Housemade Nduja / Ricotta - 29

Spicy Pork Salumi / Rose Lane Farm Summer Squash / Mozzarella / Spring Onion / Calabrian Chili Honey

Prosciutto - 31

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Roasted Tomato

Roasted Black Mission Fig - 29

Point Reyes Blue Cheese / Onion Cream / Thyme / Aged Balsamic

Pizza Add-Ons

Parmagiano Reggiano 4

Kalamata Olives // Red Onions // Garlic Confit // Wild Arugula 3

Fennel Sausage // Ham // Pepperoni 5

Burrata // Prosciutto 9