

BREAD & BUTTER

boulangerie de paris double sesame seeded bread, plugra butter \$5

DEVEILED EGGS

pimiento cheese, pickled mustard seed \$6

CHIOGGIA BEET SALAD

toasted pistachios, pickled red onions, watercress, tomales teleeka cheese, cider vinaigrette \$14

CAESAR SALAD WITH NIMAN RANCH ALL-NATURAL BACON

organic romaine, grana padano crisps \$12

CHARCUTERIE BOARD

with pickles, dijon mustard, grilled bread (extra bread +\$2) \$18

FARMSTEAD CHEESE SELECTIONS

with strawberry balsamic jam, honeycomb, spiced nuts, grilled bread
3 selections \$19 5 selections \$25 (extra bread +\$2)

LOCH DUART SALMON POKE

avocado, tamari-yuzu marinade, tortilla chips \$17

BRUSSEL SPROUTS

tonnato, fried capers, parmesan cheese, pickled herbs \$12

TUSCAN KALE, SHAVED BRUSSELS SPROUTS AND PECORINO

red wine vinaigrette, currants, braeburn apples, shallots, toasted pecans \$13

CHARRED WILD CAUGHT SPANISH OCTOPUS

mascarpone, polenta, puttanesca \$17

RAVIOLI DOPPIO

bellwether ricotta cheese, english peas, horseradish, parmigiano reggiano \$18

CHICKEN LIVER MOUSSE

sesame grilled bread, red onion marmalade, chives \$14

NIMAN RANCH CHEESEBURGER

caramelized onion, tomato, cheddar, iceberg lettuce, S.O. sauce \$16

WILD PACIFIC WHITE SHRIMP AND CHORIZO BURGER

avocado, pepper jack, broccoli sprouts, spicy sauce \$17

BAJA STRIPED BASS

creamed leeks, beets, sauce beurre blanc \$30

MISO CURED ATLANTIC SALMON

grilled shishito, tomato raisins, romaine, shishito aioli \$29

PRIME NEW YORK STRIP

duck fat potatoes, caramelized onions, béarnaise \$36

CRESENT FARMS LONG ISLAND DUCK BREAST

grilled red cabbage, beet mostarda, foie gras sauce \$36

ROASTED AMISH CHICKEN

whole grain mustard spaetzle, cherries, spinach, maitake mushrooms, chicken jus \$26

COMMERSON

A 20% Service Fee will be automatically added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.