

**[START]**

Half-dozen OYSTERS, red wine-rhubarb mignonette 17

YELLOW CARROT SOUP, Red Hill Farms goat feta, sunflower seeds, chives 10

WINDROSE FARM GREENS, Bounty of the Valley strawberries, pecans, San Andreas cheese, red wine vinaigrette 13

CRISPY PACIFIC OCTOPUS, olive oil poached potato, gaeta olive, celery heart, radish, garlic aioli 17

BEET SALAD, Straus yogurt, Windrose Farm mache, pistachio 10

Di Stefano BURRATA, english peas, Pepper Creek fava beans, duck prosciutto, fried quinoa, mint 16

\*Beewench Farm WHISKY CHICKEN LIVER MOUSSE, pickled "Cali Ramps," beet mash, watercress 14

SMOKED TROUT SALAD, endive, watercress, soft-boiled egg, walnuts, mustard vinaigrette 13

Shaved SPRING ROOT SALAD, fennel, arugula, baby carrots, chioggia beets, radishes, fromage blanc vinaigrette 11

FRIED SQUASH BLOSSOMS, sheep's milk ricotta, saffron-gold bar purée, marinated zucchini 15

\*Grilled FLATBREAD with pea pesto, grilled scallion, herbed yogurt 9

\*CHARCUTERIE Board, Alle-Pia calabrese, finocchiona, house pork terrine \$18

\*Naturally leavened house SOURDOUGH, fennel pollen butter 4

**[PLATES]**

KING TRUMPET MUSHROOM Parcel  
polenta, spring onions & snap peas, sunny egg 24

Grilled WHITE SEABASS  
Windrose Farm herbed leeks, nduja potatoes, gaeta olives 33

\*Mary's FRIED CHICKEN  
north carolina cole slaw, buttermilk dipping sauce 25

Liberty Farms DUCK  
red quinoa, braised fennel, arugula, cherry agrodolce 32

Painted Hills STRIP LOIN  
shaved asparagus salad, green goddess, radish, burnt onion 34

**[ADDITIONS]**

CRISPY POTATOES, romesco, burnt onion, herb salad 7

Pan seared BRUSSEL SPROUTS, Medjool dates, walnuts 9

PEAS & CARROTS, sauce soubise 7

Grilled ASPARAGUS, yogurt gribiche, preserved yolks 9

**[CHEESE]**

\*Triple Cream, "Mt. Tam," Cow, Cowgirl Creamery, Petaluma, CA 11

\*Kenne, Goat, Tomales Farmstead Creamery, Tomales Bay, CA 12

\*Bandage Aged Cheddar, Cow, Fiscalini, Modesto, CA 9

\*Selection of 3 cheeses with accoutrements \$22

**[WINES BY THE GLASS]**

**[VILLA CREEK CELLARS]**

WHITE, Paso Robles, 2016 9/32

SYRAH BLEND, "Avenger," Paso Robles, 2013 15/55

MOURV./SYRAH, Luna Matta Vineyard, 2013 19/78

SYRAH/MOURV., "High Road," Paso Robles, 2013 19/75

flight of four VILLA CREEK wines 25

**[WHITE & BUBBLES]**

Ramon Raventos, CAVA, brut, Spain, NV 11

Halter Ranch, ROSÉ, Paso Robles, 2016 10

Jaques Rouzé, SAUVIGNON BLANC, Quincy, Loire, France 2016 12

Indaba, CHENIN BLANC, South Africa, 2015 9

La Marea, ALBARINO, Monterey County, 2016 13

Olivier Savary, CHARDONNAY, Chablis 2015 15

**[RED]**

Derby, PINOT NOIR, San Simeon, 2012 15

Cherry Newton, SYRAH, Ballard Canyon, 2014 16

Circus Bear, RED BLEND, Cotes du Roussillon, France, 2014 10

Ancient Peaks, CABERNET SAUVIGNON, Paso Robles, 2014 11

J Dusi, ZINFANDEL, Paso Robles, 2014 15

*We serve local, sustainable, organic products. Due to the local water shortage, we will serve water upon request only. We do not split checks for parties of 6 or more.*

*A corkage fee of \$20 will be added to non Villa Creek Cellars wines. \*Contains gluten. Some items can be prepared without gluten. Please alert your server of any allergies.*