

[START]

- Half-dozen OYSTERS, preserved meyer lemon mignonette 17
- PARSNIP SOUP, chanterelle mushroom, tarragon,
Olea Farms European olive oil 10
- WINDROSE FARM GREENS, almonds, orange, citrus vinaigrette 13
- CHARRED OCTOPUS, Alle-Pia Nduja, smoked potato, dried gaeta olive 17
- Roasted BEET Salad, salted Straus yogurt, Windrose Farm mache,
pistachio, poppy seed vinaigrette 10
- Grilled ASPARAGUS, blood orange, Bellwether Farms
sheep's milk ricotta 15
- *Beewench Farm WHISKY CHICKEN LIVER MOUSSE, mushroom
conserva, burnt onion, grilled toast 14
- Dungeness CRAB SALAD, watercress, fennel, grapefruit,
lime-pepper vinaigrette 16
- Sicilian FRIED CAULIFLOWER, garlic, chiles, parsley, caper mayo 12
- *Morro Bay LING COD BRANDADE, garlic herb toast 11
- Grilled ENDIVE SALAD, chickories, apples, walnuts,
fresh tumeric-nigella vinaigrette 11
- *Grilled FLATBREAD with tapenade, spicy greens, roasted garlic 9
- *CHARCUTERIE Board, Alle-Pia Barolo, House Pork Terrine,
Alle-Pia Finocchiona, \$18
- *Naturally leavened house SOURDOUGH, fennel pollen butter 4

[PLATES]

- Wild Chanterelle MUSHROOM Parcel
polenta, spring onions & snap peas, sunny egg 24
- Mt. Lassen STEELHEAD
spicy tomato saffron broth, chickpeas, chile-garlic greens 30
- *Mary's FRIED CHICKEN
house pickles, sriracha butter 25
- Liberty Farms DUCK
crispy potatoes, house sauerkraut, caraway carrots 32
- Painted Hills STRIP LOIN
bagna-cauda creamed spinach, grilled chile-garlic cauliflower 33
- [ADDITIONS]
- CRISPY POTATOES, green garlic aioli, herb salad 7
- Pan seared BRUSSEL SPROUTS, Medjool dates, walnuts 9
- Whole roasted BABY CARROTS, carrot top pesto, Cotija 8

[CHEESE]

- *Mt. Tam, Cow, Cowgirl Creamery, Petaluma, CA 11
- *Humboldt Fog, Goat, Cypress Grove, Arcata, CA 10
- *Bandaged Aged Cheddar, Cow, Fiscalini, Modesto, CA 9
- *Selection of 3 cheeses with accoutrements \$22

[WINES BY THE GLASS]

[VILLA CREEK CELLARS]

- GARNACHA, Paso Robles, 2013 13/50
- SYRAH, Avenger, 2013 15/55
- MOURV./SYRAH, Luna Matta Vineyard, 2013 19/78
- GSM, High Road, Paso Robles 2013 19/75
- flight of four VILLA CREEK wines 25

[WHITE & BUBBLES]

- CAVA, Montsarra, brut, nv 11
- ROSÉ, Villa Creek, Paso Robles, 2015 10
- Bishop's Peak, SAUVIGNON BLANC, Edna Valley, 2015 10
- Bila-Haut, RHONE WHITE, Roussillon, France 2014 11
- Quinta de Azevedo, VINHO VERDE, Portugal, 2015 9
- Figge, CHARDONNAY, Monterey, 2013 12

[RED]

- Lincourt, PINOT NOIR, Santa Rita Hills, 2014 12
- Bruno Giacosa, NEBBIOLO D'ALBA, 2014 16
- La Montesa, RIOJA, Spain, 2012 10
- Le Vigne, 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.

*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.*