

[START]

- Half-dozen OYSTERS, preserved meyer lemon 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
- *NORTHWEST STEAMERS, manila clams, house sausage, fiddlehead ferns, grilled levain 18
- *Grilled FLATBREAD with pea pesto, grilled scallion, herbed yogurt 9
- *CHARCUTERIE Board, Alle-Pia Sopressa, House Pork Terrine, Alle-Pia Finocchiona \$18
- *Naturally leavened house SOURDOUGH, fennel pollen butter 4

[PLATES]

- KING TRUMPET MUSHROOM Parcel polenta, spring onions & snap peas, sunny egg 24
- California HALIBUT asparagus, maitake mushrooms, Pepper Creek candy onions 33
- *Mary's FRIED CHICKEN house pickled vegetables, sriracha butter 25
- Liberty Farms DUCK red quinoa, braised fennel, arugula, cherry agrodolce 32
- Painted Hills STRIP LOIN white bean purée, carrot confit, spigarello, green garlic 34

[ADDITIONS]

- CRISPY POTATOES, romesco, burnt onion, herb salad 7
- Pan seared BRUSSEL SPROUTS, Medjool dates, walnuts 9
- Whole roasted BABY CARROTS, carrot top pesto, Cotija 8
- 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]

- GARNACHA, Paso Robles, 2013 13/50
- 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
- Paix Sur Terre, UGNI BLANC, Paso Robles, 2016 13
- Olivier Savary, CHARDONNAY, Chablis 2015 15

[RED]

- Derby, PINOT NOIR, San Simeon, 2012 15
- Cherry Newton, SYRAH, Ballard Canyon, 2014 16
- La Quercia, MONTEPULCIANO D' ABRUZZO, Italy, 2015 10
- Ancient Peaks, CABERNET SAUVIGNON, Paso Robles, 2014 11
- Lone Madrone, 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.*