

## snacks & bites

pickled vegetables - 7

spiced beer almonds - 6

marinated olives - 7

crispy chickpeas - 6

roasted cauliflower & ricotta  
fritters, aioli - 6

## small plates

big eye tuna crudo, fennel  
caper relish, chili oil - 17

thick cut kennebeck fries,  
hop salt, dark malt aioli - 8

delicata squash, chili maple  
glaze, rosemary, ricotta,  
pepitas, watercress - 13

smoked tuna rilette, creme  
fraiche, radish, crostini - 11

salads:

organic baby greens, radish,  
orange coriander vinaigrette,  
crispy brewer's grains, panela  
cheese - 11

arugula, chicory, farro, creamy  
dill dressing, pickled shallot,  
cucumber, sunflower seeds - 11

salad add-ons:

chicken - 6  
avocado - 3

dinner - 11.29.2018



## charcuterie

meat & cheese platter:

- prosciutto
- cappocola
- soppressata
- pt. reyes toma cheese
- sourdough

small - 18 / large - 31

farmstead cheese plate  
& accompaniments:

- bay bleu (cow)
- bijou (goat)
- ossau iraty (sheep)
- sourdough

one-8 / two-14 / three-19

## oysters

served with geuze mignonette

marin miyagi - 3/ea  
pt. reyes, ca

shigoku - 4/ea  
washington

## large plates

king salmon, spaetzle, shredded  
brussel sprouts, tarragon  
mustard cream, pickled mustard  
seeds - 32

strozzapreti, butternut squash  
cream, kale, bacon, pepitas,  
shiitake, parmesan - 22

smoked mary's chicken breast,  
roasted wild mushrooms,  
broccolini, fingerling potatoes,  
mushroom jus - 27

grilled flat iron steak,  
lacinato, brown butter  
garnet yam puree, orange  
hazelnut persillade - 32

mediterranean mussels, bacon  
lardon, lemon thyme nage,  
witbier, jalapeño - 17  
with fries - 21

"beyond meat" vegan burger,  
panorama vegan bun, lettuce,  
tomato, b&b pickles, & vegan  
dijon aioli. served with hop  
salt fries & ketchup - 19

sessions burger, brioche sesame  
bun, lettuce, tomato, b&b  
pickles, & garlic aioli, hop  
salt fries, dark malt aioli - 17

burger add-ons:

holey cow cheese - 2  
red onion marmalade - 1  
bacon - 3  
avocado - 3