



charcuterie

meat & cheese platter:

- prosciutto
 - cappocola
 - soppressata
 - pt. reyes toma cheese
 - sourdough
- small - 18 / large - 31

farmstead cheese plate w/ bread & accompaniments:

- bay bleu (cow)
 - bijou (goat)
 - ossau iraty (sheep)
 - sourdough
- one-8 / two-14 / three-19

snacks & bites

- pickled vegetables - 7
- beer almonds - 6
- marinated olives, citrus, garlic - 7
- crispy chickpeas - 6
- thick cut kennebeck fries, hop salt, dark malt aioli - 8
- roasted cauliflower & ricotta fritters, aioli - 6

oysters

- served with guezze mignonette
- marin miyagi - 3/ea pt. reyes, ca
- shigoku - 4/ea washington

large plates

big eye tuna crudo, golden beet, mandarin, radish, mint oil - 17

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

mediterranean mussels, house 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, served with hop salt fries & dark malt aioli - 17

burger add-ons:

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

afternoon - 12.21.18