

*Main* \$12.00

**garlic flatbread**

garlic sesame flatbread+cress+hickory salt+cocoa balsamic drizzle+**choose a flavor:** sausage, bacon, & meatball  
 roasted cauliflower, tomato, & peppadew  
 pulled pork, caramelized onion, & point Reyes bleu

**beer battered fish**

beer battered swai fish+cress+chile burnt caramel hollandaise+vanilla caper tartar sauce

**pulled pork & grits**

cider braised pork+roasted pepper grits+sous vide farmhouse egg+cheddar+vanilla salt  
**hickory salted avocado instead of cheese & all egg whites available upon request**

**pepita pesto gnocchi**

fried pumpkinseed pesto potato gnocchi+cress+marinara+basil+peppadew+vanilla salt

**mascarpone meatball**

mascarpone filled beef meatball+marinara+basil+black garlic puree+vanilla crostini

**artisan cheese & caramel plate**

three cheeses+fruit+lemon curd+smoked almond+vanilla crostini+chile burnt caramel

**roasted chicken pot pie**

chicken, corn, & veggies in puff pastry basket+black garlic puree+fried sage+cheddar fricco

**crispy quinoa fritter**

quinoa & corn fritter+roasted tomato+polenta+chive+black garlic puree+cocoa mole  
**add cider braised pulled pork for a meaty upgrade, +\$4.00**

**grilled panini**

on housemade sage focaccia+hickory salted rainbow carrot+vanilla aioli+**choose a flavor:** pulled chicken, bacon, roasted tomato, & creamy artichoke  
 bacon, avocado, havarti, & roasted tomato  
 mascarpone meatball & marinara  
 portabello, pesto, & veggie

**ADD A SIDE TO ANY MAIN FOR ONLY \$5**

*Side* \$9.00

**artichoke leek dip**

gratin of chevre, cream cheese, artichoke, & leek+rainbow carrot & apple+vanilla crostini  
**gluten free all veggie instead of crostini available upon request**

**bacon wrapped dates**

bacon wrapped medjool date+cocoa muscovado sugar glaze+hickory salt+cress+chive

**shoestring fries & leek**

twice fried shoestring russet potato & leek+serrano salt+chive+vanilla aioli+cocoa mole  
**add chicken pot pie gravy & cheddar for a poutine upgrade, +\$4.00**

**garlic parmesan biscuits**

garlic, white chocolate, & parmesan biscuit+lemon curd+jam+orange vanilla butter

**beet & green apple salad**

baby greens+roasted beet+lavender chevre+candied cocoa nib+vanilla vinaigrette  
**add citrus rosemary roasted pulled chicken for a meaty upgrade, +\$4.00**  
**vegan hickory salted avocado instead of cheese available upon request**

**bleu cheese pecan salad**

baby greens+dried cranberry+point Reyes bleu+chile spiced pecan+vanilla vinaigrette  
**add citrus rosemary roasted pulled chicken for a meaty upgrade, +\$4.00**  
**vegan hickory salted avocado instead of cheese available upon request**

**stuffed red pepper**

quinoa & corn stuffed red pepper+chive+cress+hickory salted avocado+cocoa mole

**soup du jour**

housemade seasonal soup of the day+sous vide farmhouse egg+chive+vanilla crostini  
**vegan hickory salted avocado instead of egg available upon request**

*Dessert* \$10.00

**buttermilk bread pudding**

vanilla custard soaked buttermilk brioche+creme+vanilla semifreddo+**choose a flavor:** mixed berry  
 chocolate tiramisu  
 chile burnt caramel cinnaroll

**egg & bacon cinnaroll**

buttermilk cinnaroll+fried farmhouse egg+maple muscovado bacon+chile burnt caramel

**frozen peanut butter mousse**

chocolate peanut butter mousse+roasted white chocolate+creme+vanilla semifreddo

**salted caramel baklava sundae**

pecan, walnut, & almond caramel baklava+serrano sea salt+creme+vanilla semifreddo

**flourless brownie sundae**

warmed flourless cocoa nib brownie+creme+vanilla semifreddo+**choose a flavor:** strawberry rhubarb & roasted white chocolate  
 coffee chocolate fondue & vanilla sea salt  
 chile burnt caramel & smoked almond

**olive oil almond torte**

olive oil almond torte+strawberry rhubarb compote+berry+vanilla salted pecan granola

**ADD ONS as priced**

- farmhouse eggs:** two eggs, any style, vanilla salted with chive +4.00
- pulled chicken:** citrus rosemary roasted, served hot or chilled +4.00
- cheese:** herbed chevre, cheddar, havarti, or point Reyes bleu +1.00
- sausage gravy:** maple pork sausage, vanilla infused +3.00
- pulled pork:** hard cider, citrus, & herb braised +4.00
- bacon strip:** maple muscovado glazed +2.50
- avocado:** hickory salted +2.00

**GF** gluten-free **V** vegan friendly **♡** lighter options

plates may contain trace peanut, tree nuts, wheat, soy, raw egg, & dairy.  
 an 18% service charge will be added to all parties of six or larger.

*Drinking Chocolate*

**drinking chocolate \$5.50**

fair trade couverture chocolate frothed with steamed milk, **choose infusion:**  
 ginger green tea [30% white chocolate]  
 salted dulce de leche [31% white chocolate]  
 orange peel vanilla [35% white chocolate]  
 cardamom rose petal [38% milk chocolate]  
 chile burnt caramel [41% milk chocolate]  
 smoked brown sugar [44% milk chocolate]  
 sea salt caramel [55% dark chocolate]  
 double dark cocoa [61% dark chocolate]  
 rosemary mint [72% dark chocolate]  
 cinnamon masala [81% dark chocolate]

*Fresh Brewed Tea*

**whole leaf tea \$3.00**

**with natural caffeine:**

- peach jasmine [white leaf]
- ginger mint [green leaf]
- citrus blossom [green leaf]
- coconut oolong [oolong leaf]
- chocolate chai [black leaf]
- vanilla bean [black leaf]
- triple berry [pu'erh leaf]
- naturally caffeine free:**
- spiced chai [rooibos leaf]
- turmeric ginger [herbal leaf]
- blueberry hibiscus [rooibos leaf]
- peppermint sage [herbal leaf]
- chamomile lemongrass [herbal leaf]

*Craft Coffee*

**coffee \$3.00**

light roast, free refills

**espresso \$3.00**

two short ristretto shots, served straight

**americano \$3.00**

two short ristretto shots+hot water

**cold brew \$5.00**

vanilla bean cold brewed coffee+ice+frothed milk

**cappuccino \$4.50**

two short ristretto shots+frothed milk

**latte \$4.50**

two short ristretto shots+steamed milk

**ADD ONS as priced**

- marshmallow:** add two artisan vanilla bean marshmallows +.50
- caramel:** add housemade double vanilla bean, burnt caramel, or chai caramel +.50
- chocolate:** add any of our decadent drinking chocolate infusions +1.00
- frothed milk:** add steamed skim, whole, soy, rice, or almond milk +1.50
- iced:** served over large cubes of twice filtered water +.50
- double espresso:** add two extra ristretto shots +.50

*Fruit Juices*

**fizzy \$5.00**

muddled fresh herb & fruit puree+sparkling bottled water+**choose infusion:**

- pink guava sage
- blood orange basil
- lavender lemon vanilla

**juice \$5.00**

infused with vanilla bean+orange slice & strawberry+**choose a juice:**  
 fresh squeezed orange juice  
 pasteurized apple juice

**HAPPY HOUR: MONDAY-FRIDAY 3-7PM**  
**ANY WINE OR BEER FOR \$5**  
**ENJOY A TRUFFLE PAIRING FOR ONLY \$1**

*Exotic Cocktails*

**herb muddled cocktail \$10.00**

muddled fresh herb & fruit puree+premium sparkling cava wine+**choose infusion:**  
 lavender lemon vanilla  
 blood orange basil  
 pink guava sage

**barley spirit bloody mary \$10.00**

cocoa mole infused barley spirit+hickory salted rim+point Reyes bleu stuffed olive

*Craft Beer*

**west coast breweries \$7.00**

16oz pour for <9% abv, 10oz pour for >9%abv, **choose from eight rotating taps**  
**beer float:** add vanilla bean semifreddo +3.00

*Fine Wine*

**fine varietals by the glass \$9.00-15.00**

- mont gravet, rose:** fresh, red raspberry+blackberry \$9
- shine, riesling:** slightly sweet, green apple+asian pear+peach \$9
- paso a paso, verdejo:** bright, white peach+kiwi+yellow apple \$9
- annabella, chardonnay:** light, ripe pear+honeydew+creme brulee \$9
- quinta de la rosa, ruby port:** complex, black cherry+smoke+spice \$12
- andrew murray, syrah:** spicy, white pepper+leather+curreant \$10
- ventana, pinot noir:** bright, wild cherry+cranberry+cedar \$12
- hangin snakes, shiraz vignier:** full, plum+tar+rosemary \$15
- heron, cabernet:** spicy, smoke+licorice+chocolate \$9

**full bottle:** four pours for the price of three, **see additional bottle menu**

**vanilla bean sangria \$8.00**

vanilla bean & fruit infusion+orange slice & strawberry, **choose red or white wine**