



Dinner

B I T E S

Preserved San Marzano Tomato Soup <i>Bandage Cheddar Sandwich, Crème Fraiche</i>	15
Foraged Mushroom and Kabocha Tart <i>Truffle Tremor, Vincotto, Amaretti</i>	21
Red Pepper Hummus <i>Crudité, Feta Cheese, Taro Chips</i>	16
Half Dozen Morro Bay Oysters <i>Local Seasonal Availability</i>	24
Double 8 Farms Buffalo Mozzarella <i>Treviso Radicchio, Pickled Mushroom, Point Reyes Blue Dressing, Walnut Pesto</i>	20
Dungeness Crab Cakes <i>Pickled Apple, Frisée and Arugula, Crème Fraiche Remoulade, Old Bay Aioli</i>	24
Neapolitan Meatballs <i>Pomodoro Passata, Pecorino, Sourdough</i>	18

S A L A D S

House Made Tofu Ricotta Salad <i>Bitter Greens, Pickled Apple, Fennel, Carrots, Crunchy Walnut, Raisin-Garlic Vinaigrette</i>	22
Hand Pulled Burrata, Golden Beets, Pears <i>Arugula and Fennel Salad, Crunchy Pecans, Tuscan Bruschetta</i>	22
Kale and Red Little Gem Caesar <i>Caesar Dressing, Sourdough Croutons</i>	19
Brussels Sprout Salad <i>Arugula, Radicchio, Pecorino, Candied Walnuts, Maple Verjus Vinaigrette</i>	21



MAIN COURSES

Braised Red Lentils, Quinoa, Spinach	28
Hank's Double Diamond Burger <i>Angus Prime Double Patty, 60 Min Onions, Spicy Aioli Bread & Butter Pickles, Brioche Bun, Choice of Cheese Plant Based Available</i>	26
8 Hours Braised Prime Bone - In Short Rib <i>Syrab Jus, Orange and Almond Gremolata</i>	42
Pan Roasted Mt Lassen Trout	32
Pan Roasted Gaviota Island Kampachi	38
Half Roasted Rocky Canyon Chicken	36
Wagyu Skirt Asada <i>Mexican Rice, Black Beans, Salsa Verde and Roja</i>	35

SIDES 9

Green Beans and Sliced Almond
Roasted Cauliflower, Calabrese Vinaigrette
Rice and Quinoa Pilaf, Butternut Squash, Cranberries, Walnuts
Farmer's Market Salad, Champagne Vinaigrette
Loaded Mashed Potatoes
Roasted Butternut Squash, Amaretti, Sage
Roasted Root Farm Brussel Sprouts, Bacon - Maple Vinaigrette

SAUCES

Chimichurri
Salsa Verde
Bordelaise
Butter Lemon