

M a d e r a .

S n a c k s & S m a l l B i t e s .

Midwife & the Baker Sourdough. Sage & Thyme Butter. 9

Caviar. Labne. Housemade Potato Chips. 135

Oysters on the Half-Shell. Cucumber & Yuzu Mignonette. 29/58

Deviled Eggs. Winter Truffle. Meyer Lemon. Pink Peppercorn. Aleppo. 23

Raw Vegetables from the Farm. Green Tahini. 26

Burrata. Smoked Golden Beet. Blood Orange. Sicilian Pistachio. Muscat Vinaigrette. 23

Roasted Carrot Hummus. Sunflower Seed. Urfa Biber. Mint. Housemade Naan. Za'atar. 19

Whipped Feta. Calabrian Chili Oil. Honey. Preserved Lemon. Naan. Za'atar. 19

Ora King Salmon Tartare. Citrus Labne. Pickled Pearl Onion. Smoked Trout Caviar. Dill. Rye Crisp. 28

Roasted Butternut Squash & Black Périgord Truffle Soup. Apple. 22

E g g s & S u c h .

Winter Omelet. Braised Winter Mushroom. Delicata Squash. Bellwether Farm's Sheep's Cheese. Chive. Aleppo. 25

Soft Scramble. Glaum Ranch Eggs. Smoked Salmon. Bellwether Farms Ricotta. Dill. 26

Dungeness Crab Cake Benedict. English Muffin. Poached Glaum Ranch Egg. Hollandaise. Avocado. Chive. Aleppo. 37
+ 5g Caviar 30

Fried Egg Sandwich. Bacon. Avocado. Fontina. Calabrian Chili Aioli. Brioche. 25

Tofu Scrambled. Young Coconut. Cavolo Nero. Burlap & Barrel Green Tikka Masala. Avocado. 20

B o w l s .

Roasted Kabocha Squash. Chicory. Parmigiano Reggiano. Aged Balsamic. Chestnut. 21

Persian Cucumber. Arugula. Feta. Preserved Lemon Yogurt. Crispy Quinoa. Pomegranate. Kalamata Olive. Mint. 24

Superbowl. Wild Rice. Baby Deep Greens. Avocado. Persian Cucumber. Daikon Sprout. Furikake. Yuzu Vinaigrette. 25
Add to Any Bowl + Salmon 24, Chicken 16, Dungeness Crab 24, Prawns 18

B r e a d s .

Grilled Chicken Sandwich. Grilled Sourdough Levain. Butter Lettuce. Avocado. Tomato. Bacon. Fontina. Dijonnaise. Housemade Pickle. Fries. 32

Loebster Club Sandwich. Brioche. Crispy Bacon. Butter Lettuce. Avocado. Dill. Trout Roe. Citrus Aioli. Fries. 49

Cheeseburger. Grass Fed Beef. Cheddar. Tomato. Housemade Pickle. Gem Lettuce. Brioche. Fries. 34

Truffle Burger. Emmenthaler. Grass Fed Beef. Black Winter Truffle. Onion Jam. Brioche. Fries. 36

Lemon & Ricotta Pancakes. Blueberry Compote. 25

Citrus & Whipped Ricotta French Toast. Brioche. Housemade California Citrus Marmalade. Sonoma Honey. Pistachio. Mint. 22

Supplement - 5g of Périgord Black Truffle 25

M a i n s .

Ora King Salmon. Celeriac Purée. Celery & Meyer Lemon Gremolata. Caper. 46

Root Down Farms Roasted Half Chicken. Hen of the Woods Mushroom. Natural Jus Vinaigrette. Castelfranco. 39

New York Strip. Herb Salad. Chimichurri. Peppercorn Aioli. Fries. 48

V e g e t a b l e s .

Braised Winter Mushrooms. Sage. 17

Wood Oven Roasted Carrots. Whipped Labne. Pistachio. 16

Braised Greens. Mustard Green. Kale. Swiss Chard. 15

Smashed Crispy Potatoes. Chive Crème Fraîche. 16

A corkage fee of \$50 per 750ml wine bottle applies for a maximum of two bottles total.

Consuming raw or undercooked meats, poultry, seafood, or eggs may raise your risk of food borne illness.

Vegan options are available upon request.

Brunch