

# M a d e r a .

## S n a c k s .

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

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

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

**Raw Vegetables from the Farm.** Green Tahini. 26

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

**Grilled Spot Prawns.** Pickled Fuyu Persimmon Chimichurri. 26

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

**Roasted Butternut Squash Soup.** Pink Lady Apple. 22

## S a l a d 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

**Cobb.** Romaine. Avocado. Egg. Heart of Palm. Grilled Chicken. Tomato. Point Reyes Blue. Lardon. Citrus Vinaigrette. 38

*Add to Any Salad + Salmon 24, Chicken 16, Dungeness Crab 24, Prawns 18*

## S a n d w i c h e s .

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

**Lobster 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

## L a r g e .

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

**Pan Seared Sole.** Salsify. Artichoke. Cavolo Nero. Pine Nut. Salsify Chip. 45

**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

**Winter Mushroom Risotto.** Hen of the Woods. Barrel-Aged Rice. Parmigiano Reggiano. 35

*Supplement – 5 g of Périgord Black Truffle 25*

## 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.** Kale. Swiss Chard. 15

**French Fries.** Aioli. 12

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.

Lunch

