



## *Dinner*

### **Bread & Butter**

house-made sourdough **\$5**

### **Snacks**

seeded-cheddar crackers, pickles, Rooster Ridge olives **\$12**

### **Caramelized fennel toast**

feta, favas, preserved lemon & mint **\$15**

### **Little gem salad**

lemon-anchovy dressing, parmesan, toasted breadcrumbs **\$15**

### **Arugula & radicchio**

peach, radish, pecans<sup>\*^</sup> **\$16**

### **Pappardelle**

chickpeas, nettle, green garlic, pecorino **\$25**

### **Fogline Farm chicken**

guajillo chile, hominy, summer squash, lime, cabbage<sup>\*</sup> **\$27**

### **Local Halibut**

roasted onion-almond sauce, grilled cauliflower, Armenian plum<sup>\*^</sup> **\$29**

**Chocolate chip tahini cookie** **\$3**

### **Chocolate-coffee torta**

orange caramel, spiced walnuts, whipped creme fraiche<sup>\*</sup> **\$13**

### **Strawberry Bavarese**

slow roasted strawberries, almond-oat crumble **\$13**

\*gluten free

^dairy free