



APPETIZERS

Seared Dungeness Crab Cakes
Avocado and Citrus Relish
Cilantro-Chili Rémoulade and Emerald Oil
14.75

Oven-Roasted Black Mussels
Dry Chorizo, Roasted Roma Tomatoes
and Tarragon in Saffron-Fennel Broth
9.00

Heart of Romaine Salad
Baby Hearts of Romaine in Creamy Garlic
Dressing with Smoked Prosciutto
8.25

Redwood Hill Crottin Bruschetta
Wild Arugula, Pickled Red Onions
Shaved Fennel & Lemon Vinaigrette
9.75

Mixed Baby Head of Lettuce
Pickled Red Onions and Vine Ripe
tomatoes Balsamic Vinaigrette
9.00

Caprese Salad
Heirloom Tomatoes Buffalo Mozzarella,
Aged Balsamic Vinegar, Extra Virgin
Olive Oil and Fresh Basil
11.25

Oysters on Half Shell
Mignonette
2.75

Fritto Misto
Red Royal Shrimp, Calamari Haricot Vert
and Fennel Chipotle Pepper Rémoulade
9.75

PIZZA

~ *Fresh Mozzarella, Roasted Tomatoes and Fresh Basil* 13.25

~ *Sausage and Pepperoni, Tomato Sauce and Asiago Cheese* 13.50

~ *Basil Pesto, Artichokes and Redwood Hill Crottin Goat Cheese* 14.75

~ *Roasted Chicken, Garlic Purée, Caramelized Onions, Fontina Cheese & Balsamic* 14.00

ENTRÈES

Ravioli Pomodoro
Spinach Ravioli, Roasted Tomato Sauce,
Basil and Asiago Cheese
22.00

Spaghetti Bolognese
Sonoma Ground Lamb and Sausage,
Asiago Cheese and Micro Basil
17.95

Porcini & Asparagus Risotto
Creamy Mushroom Risotto
Asparagus Tips and Asiago Cheese
17.50

Steak Frites
Grilled Flat Iron Steak Fried and home
Pommes Frites with Brown Shallot Butter
18.75

Hot Beef Pastrami Panini
Smoked Mozzarella, Focaccia Bun
Pickled Red Cabbage and Spicy Mustard
12.00

Grilled Cheese & Tomato Bisque
Cypress Grove Goat's Milk Cheddar on
Black Olive Bâtarde Served with a
Creamy Tomato Soup and fresh Basil
9.00

Turkey and Avocado Club
Applewood Smoked Bacon, Tarragon
Mayonnaise and Cranberry-Horseradish
Marmalatta served with Potato chips
11.95

Chicken Caesar Salad
Chopped Hearts of Romaine Lettuce,
Creamy Garlic Dressing, Roasted
Chicken and Rosemary Focaccia Croutons
14.00

Market Fish Sandwich
Chef's Daily Inspiration A.Q.

Natural Angus CheeseBurger
Pain De Mie Bun, White Cheddar cheese
Butter Lettuce, Vine Ripe Tomatoes,
Pickles and Meritage Fries
14.00

Meritage Cobb Salad
Chopped and tossed with Point Reyes
Blue Cheese Dressing, Spit-Roasted
Fulton Chicken, Applewood Smoked
Bacon, Vine Ripe Tomato, Pickled Red
Onions and Hard Boiled Egg 14.00

Mustard Porchetta Panini
Slow roasted Pork Loin served with
A Meyer Lemon-Chili Mayonnaise
Served with Zesty Creamy Cole-Slaw.
12.25

Corkage fee is 15.00 per 750ml.
18% Gratuity will be added to groups of 6 or more.

We support sustainable farming, responsible animal husbandry and fishing practices.

Laurent P. X. Berthon
Executive Chef