

ginger scone, salted butter 5
peach scone, salted butter 5
warm banana muffin, maple butter, sea salt 5
lemon poppyseed pancakes, blackberry maple syrup 13
zeppole, raspberry, white chocolate pudding 12

olives, marinated castelvetrano 6
focaccia, house made bread, olive oil 4
chicken liver crostini, nectarine, chervil 8
strawberry gazpacho, cucumber, almond oil 9

garden greens, crudité, lemon honey vinaigrette, almond 13
melon salad, shishito pepper, arugula, ricotta salata, mint, pistachio 15
burrata pugliese, heirloom tomato, peach, pole bean, corn 24
white grits, braised eggplant, dry farm tomato, ricotta, pine nut 18

torchio, basil pesto, walnut, blistered tomato 19
pork and beef polpette, crushed tomato, parmesan 12 / 20
soft scramble, summer squash, oyster mushroom, shishito pepper, parmesan 21
octopus, crispy potato, smoked paprika, meyer lemon, aioli, cilantro 23
short rib hash, fried egg, yellow corn, sungold tomato, onion, chimichurri 26
mt lassen trout, farro verde, pole bean, sauce romesco 28

margherita: tomato, mozzarella, basil 17
bianca: parmesan, pecorino, mozzarella, garlic, chili oil 18
funghi: roasted mushroom, stracchino, garlic, parsley 21
salsiccia: house made pork sausage, mozzarella, red onion 21
mais dolce: pancetta, padron, soffritto, ricotta, sungold tomato 20
americana: pepperoni, fontina, fennel, pickled shishito, green olive 20
zucchini: summer squash, speck, taleggio, ricotta, calabrian chili 21

white anchovy 4 | egg 3 | arugula 3 | sausage 4 | olives 3 | pepperoni 4 | calabrian chili 2

out of concern for our resources, water will be served on request only.
a 6% surcharge will be added to each check to offset san francisco mandates.

wines by the glass

bubbles
and rosé NV Sommariva Prosecco di Conegliano-Valdobbiadene Superiore (Glera), Italy 12
NV Jean-Marc Sélèque *Solessence 7 Villages* (Chardonnay), Champagne, France 18
NV Arnaud Lambert Crémant de Loire (Cabernet Franc), France 16
2018 Domaine du Pas de l'Escalette (Grenache), France 15

whites 2017 Cenatiempo Ischia Bianco Superiore (Biancolella), Italy 13
2017 Jean-Marc Bouley Bourgogne (Aligoté), France 14
2017 Jean-Claude Masson Vin de Savoie (Jacquère), France 14
2017 Ciavolich Colline Pescaresi (Pecorino), Italy 13

reds 2017 Poe Winery Sonoma Mountains "Van der Kamp" (Pinot Noir), California 18
2018 Domaine du Pavillon de Chavannes (Gamay), France 14
2017 Tenuta delle Terre Nere Etna Rosso (Nerello Mascalese), Italy 16
2016 Colombera & Garella Coste della Sesia (Nebbiolo), Italy 15
2018 Monte dall'Ora Valpolicella Classico (Corvina), Italy 14

aperitivi
and
digestivi cardamaro amaro 9
ginger, artichoke, cardoon, oak
fernet-branca 10
myrrh, anise, mint, rhubarb
r. jelínek fernet 8
anise, clove, mint, baking spice
sfumato rabarbaro amaro 9
smoke, rhubarb, alpine
leopold bros. highland amaro 12
herbal, mint, rose petal, chamomile

draft beer moonlight reality czech 8
pilsner, santa rosa, ca

harmonic way too real 8
ipa, san francisco, ca

non draft
beer henhouse brewing 8
saison, santa rosa, ca 16oz

faction penske file 9
pale ale, alameda, ca 16oz

chapman zodiac series: cancer 12
hazy ipa, orange, ca 16oz

moonlight death and taxes 9
black lager, santa rosa, ca 16oz

cocktails aperol spritz 12
aperol, sommariva prosecco, orange
peel
classic mimosa 12
sommariva prosecco, orange juice
basil medley 13
hangar one vodka, purple basil, lemon
basil, lime juice, cocchi bianco

paper plane 14
buffalo trace bourbon, nonino amaro, cappelletti,
lemon juice

negrini bianco 13
plymouth gin, luxardo bitter bianco, cocchi bianco,
rosemary, meyer lemon

st. george negroni 13
st. george terroir gin, campari, dolin rouge vermouth,
orange twist

beverages san pellegrino sparkling water 6
aranciata 4
chinotto 4
orange juice 4

iced tea 4
lemonade 6
arnold palmer 6