

dinner

- olives** marinated castelvetro 6
- focaccia**, house made bread, olive oil 4
- chicken liver crostini**, nectarine, chervil, saba 8
- sardine**, cherry tomato, nduja vinaigrette, agretti 12

- dry farm tomato soup**, garden succotash 11
- crudo**, halibut, pluot, shiso vinaigrette, peppergrass 16
- garden greens**, treviso, crudite, lemon honey vinaigrette, almond 13
- melon salad**, shishito pepper, arugula, ricotta salata, pistachio 15
- fairy tale eggplant**, fermented spring garlic, tomato pomodoro, caper 14
- burrata pugliese**, heirloom tomato, peach, pole bean, corn 24

- strozzapreti**, cacio e pepe, corn, chanterelle mushroom 24
- linguine**, squid, black garlic bagna cauda, cherry tomato 23
- chioccioline**, fennel sausage, braised kale, pangrattato, parmesan 23

- pork and beef polpetta**, crushed tomato, parmesan 12 / 20
- octopus**, crispy potato, smoked paprika, lemon aioli, cilantro 23
- white grits**, farm egg, eggplant ragù, summer truffle, house ricotta 24
- mcfarland springs 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**: corn, 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.

consuming raw or undercooked ingredients may increase your risk of foodborne illness

wines by the glass

bubbles and rosé

- NV Sommariva Prosecco di Conegliano-Valdobbiadene Superiore (Glera), Italy 12
- NV Jean-Marc Sélèque Champagne *Solesence 7 Villages* (Chardonnay), 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 (Pinot Noir), California 18
- 2018 Domaine du Pavillon de Chavannes (Gamay), France 14
- 2018 Monte dall'Ora Valpolicella Classico (Corvina), Italy 14
- 2016 Graci Etna Rosso (Nerello Mascalese), Italy 17
- 2016 Colombera & Garella Coste della Sesia (Nebbiolo), Italy 15

cocktails

- aperol spritz 12
aperol, sommariva prosecco,
orange peel
- basil medley 13
hangar one vodka, purple basil,
lemon basil, lime juice, cocchi
bianco
- negroni bianco 13
plymouth gin, luxardo bitter bianco,
cocchi bianco, rosemary, lemon
- st. george negroni 13
st. george terroir gin, campari, dolin
rouge vermouth, orange twist
- paper plane 14
buffalo trace bourbon, nonino
amaro, aperol, lemon juice
- di marche 14
buffalo trace bourbon, mint, fernet,
visciola, lemon juice,
- peach & rye 14
george dickle rye whiskey, pickled
peach, bitters, simple syrup

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

beverages

san pellegrino sparkling water 6

aranciata 4

chinotto 4

iced tea 4

lemonade 6

arnold palmer 6