

# lunch

**olives**, marinated castelvetro 6  
**focaccia**, house made bread, olive oil 4  
**tomales farmstead teleeka cheese**, walnut butter, kumquat, lavender, crostini 16

**green garlic bisque**, broccoli romanesco, crispy potato 12  
**county line petit greens**, red wine vinaigrette, oregano 13  
**winter chicories**, shaved fennel, red onion, pecorino vinaigrette 14  
**roasted beet**, crispy parsnip, whipped garlic, burnt orange, grana padano 15  
**burrata**, porcini honey, caper, fennel pollen cracker 26  
**octopus**, gaeta olive, cecilina, cara cara orange, sorrel 23

**chioccioline**, fennel sausage, braised kale, parmesan, pangrattato 23  
**pasta e fagioli**, butter bean, pancetta, parmesan brodo 22  
**pork and beef polpette**, crushed tomato, parmesan 12 / 20  
**farm egg**, white grits, brussel sprouts, pearl onion, balsamic, pine nut 20  
**mcfarland springs trout**, beluga lentil, leek, yogurt, lemon, caper 28

**margherita**: tomato, mozzarella, sicilian oregano 17  
**bianca**: parmesan, pecorino, mozzarella, garlic, chili oil 18  
**funghi**: roasted mushroom, stracchino, garlic, parsley 21  
**salsiccia**: house made pork sausage, tomato, red onion, calabrian chili 22  
**broccolo**: broccoli, pistachio mortadella, anchovy, parmesan, meyer lemon 23

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 Superiore (Glera), Italy 12
- NV Jean-Marc Sélèque, Champagne (Chardonnay), France 18
- NV Arnaud Lambert, Crémant de Loire Rosé (Cabernet Franc), France 16
- 2018 Mas des Cadenets, Provence Rosé (Grenache), France 17

### whites

- 2018 Mustilli, Sant'Agata dei Goti (Greco), Italy 13
- 2018 François Crochet, Coteaux de Giennois (Sauvignon Blanc), France 14
- 2018 Marta Valpiani, Forli Bianco (Albana), Italy 16
- 2018 Walter Scott, Willamette (Chardonnay), Oregon 19

### reds

- 2016 Whitcraft Winery, French Camp Vineyard (Lagrein), California 16
- 2018 Poderi Sanguineto, Rosso di Montepulciano (Sangiovese), Italy 16
- 2017 Giacomo Fenocchio, Langhe (Nebbiolo), Italy 17
- 2018 Oltretorrente, Colli Tortonesi Rosso (Barbera), Italy 14

### reserve pour

- 2008 Kathryn Kennedy, Santa Cruz Mountains (Cabernet Sauvignon), California 30

### cocktails

- aperol spritz 12  
aperol, sommariva prosecco,  
orange peel
- negroni bianco 14  
gin, st. germain, luxardo bitter bianco,  
meyer lemon, rosemary
- classic negroni 13  
gin, campari, dolin rouge vermouth,  
orange twist
- paper plane 14  
bourbon, nonino, aperol, lemon  
juice

### beer

- pine st. brewing 7  
ipa, san francisco, ca (12oz can)
- moonlight *death and taxes* 9  
black lager, santa rosa, ca (16oz can)

### sightglass coffee

- espresso 3.25
- macchiato 3.5
- latte 4.75
- cappuccino 4.25
- gibraltar 4
- banner dark 4

### beverages

- san pellegrino sparkling 6
- aranciata 4
- chinotto 4
- iced tea 4
- lemonade 6
- arnold palmer 6