

## OYSTERS

- point reyes miyagis, raw...hot pepper vinegar \$6*  
*drakes bay, fried...creamed cress & pickled onion \$8*  
*marin gems, smoked... carrot & tarragon butter \$7*  
*one of each... \$10*

## STARTERS

- asparagus & grilled maitake salad, pecans, parsley, cocoa nib salt \$13*  
*beets, pickled & lightly smoked...their greens, ricotta, sumac \$14*  
*green garlic soup, abalone, butter lettuce, gumbo filé \$15*  
*little gem, chicory, & cress salad, shaved tasso ham, creamy shallot dressing \$12*  
*chicken fried quail, roasted garlic waffle, spicy cabbage salad \$15*  
*baby artichoke salad, grilled andouille, parmesan \$14*  
*pea salad, cured salmon, mendocino seaweeds, bonito \$14*

## MAINS

- roast pork, creamy butter beans, spicy pickled eggplant \$22*  
*black cod, bourbon & red miso...leeks, faro, buttermilk \$22*  
*roast rabbit, bacon, sweet onion, smoked date, little gems \$23*  
*chicken & dumplings, the DIXIE version \$24*  
*wagyu beef, yellow grits, buttered green beans, roasted shallot \$25*  
*collared green tortellini, smoked onion relish, aged cheddar \$21*  
*halibut with sassafras, fennel, orange, sugar snaps, sea urchin remoulade \$23*  
*roast duck, turnips, mustard, risotto...dirty rice style \$25*