

STARTERS & SALADS

- BUTTERNUT SQUASH SOUP sumac oil, roasted pumpkin seeds 6
- GARDEN VEGETABLE & LENTIL SOUP 6
- *YELLOWFIN TUNA CRUDO "nicoise style" 13
- *WAGYU BEEF TARTAR "picadillo style", currants, almonds, olives, shallot, harissa vinaigrette, potato gaufrette 16
- TRADITIONAL CAESAR SALAD garlic croutons, shaved reggiano 6 | 11
- FRISEE & BABY RED OAK spinach, candied walnut, goat cheese, currants, walnut vinaigrette 12
- EGGPLANT PANZANELLA pickled onion, bocconcini mozzarella, prosciutto, toasted focaccia, grape tomato 12
- GRILLED VEGETABLE SALAD organic greens, lemon vinaigrette 6 | 11
- POACHED SALMON SALAD cured salmon, crème fraiche, fingerling potatoes, lemon vinaigrette 9 | 16
- CRISPY CALAMARI lemon, fennel, mustard aioli 8 | 12
- GRILLED ARTICHOKE & HALLOUMI arugula salad, extra virgin olive oil, lemon 13
- DUNGENESS CRAB CAKE root vegetable slaw, tiny greens, apples, lemon aioli 13 | 26
- TRUFFLE PIZZA caramelized onion, black truffle cream, reggiano 12 | 19
- MEDITERRANEAN PIZZA eggplant sofrito, italian sausage, goat cheese, arugula pesto 11 | 18

SANDWICHES & MAINS

- GRILLED CHEESE & TOMATO SOUP house made brioche, peasant style roasted tomato soup 11
- AGNOLOTTI OF WILD MUSHROOMS black truffles, wild mushrooms, brown butter, pecorino 11 | 18
- TRIPLE PRIME CHEESEBURGER crispy onion, chipotle cheddar, house made bun, shoestring fries 13
- MOROCCAN LAMB BURGER sheep's milk cheese, tzatziki, housemade bun, harissa spiced fries 15
- LAMB GYRO tzatziki, marinated cucumber, tomato, assortment of olives 15
- OPEN FACED CHICKEN SANDWICH mozzarella, basil aioli, fig balsamic, rustic greek salad 14
- RIGATONI BOLOGNESE hearty three meat tomato sauce, pecorino, focaccia 18
- VEAL PARMESAN marinara, mozzarella, savory polenta, asparagus 19
- BLTA SANDWICH braised bacon, vine ripe tomato, avocado, whole grain mustard aioli, crisp onion 12
- CIOPPINO salmon, blue nose sea bass, shrimp, mussels, clams, baby carrots, fennel, asparagus, baguette 21
- GRILLED PRAWNS raz el hanout cilantro marinade, quinoa salad, harissa vinaigrette 16

CINQUE TERRE

- FIVE LANDS daily chef selection of five small dishes inspired by the coastal towns of the mediterranean 25

A LA CARTE

- *SEARED AHI TUNA 16
- ROASTED SALMON 15
- PETALUMA FARMS CHICKEN BREAST 14
- GRILLED ANGUS FLAT IRON 14
- selection of sauces: brown butter, capers, lemon,
parsley | red wine reduction | preserved garlic aioli |
three olive tapenade

MARKET SIDES

- FRENCH FRIES 5
- SAVORY POLENTA 5
- TRUFFLE MASH POTATO 8
- GREEN BEANS toasted almonds 5
- GARLIC BROCCOLINI 5

DANIEL ROBERTS Executive Chef

CHUCK ABAIR Chef De Cuisine

ANDY LEE Sous Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness