



Lunch

FRIED RED KURI SQUASH AND OYSTER MUSHROOMS, RED CURRY AIOLI	11
AZOLLA FARMS BEET SALAD, GOAT CHEESE, GARLIC HUMMUS AND DILL EMULSION	11
PURÉE OF BUTTERNUT SQUASH SOUP, HAZELNUT BROWN BUTTER AND BLACK PEPPER MAPLE SYRUP	11
BRUSCHETTA, CARAMELIZED SHALLOTS, BACON AND ROASTED CASHEW	12
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	11
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	17



Entrees

PARMESAN RISOTTO, WHITE WINE BRAISED MUSHROOMS, SOFT HERBS AND MASCARPONE	22
ROASTED LOCAL PETRALE SOLE, FINGERLING POTATOES AND RAPINI, SULTANA-CAPER EMULSION	24
GRILLED CHICKEN SALAD, BABY ICEBERG, BACON, HARD COOKED EGG, BLUE CHEESE VINAIGRETTE	18
GRILLED CHEESE SANDWICH, SMOKED HAM, AGED WHITE CHEDDAR, APPLE BUTTER AND BRIOCHE	17
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	18
CRISPY SONOMA DUCK CONFIT, QUINOA, ARUGULA, PLUMS AND SOY LEMON VINAIGRETTE	24
GRILLED NEW YORK STEAK, PARMESAN FINGERLING POTATOES AND HAWKS STEAK SAUCE	26