



san luis obispo county restaurant month 2017

course one – pick one

garden greens, cheddar, honey mustard, windrose apples

red kale, local quinoa, pickled beets, lemon

whole roasted cauliflower, goat cheese, smoked paprika

crispy acorn squash, sage, parmesan

brussels sprouts, guanciale, apples, french lentils

course two – pick one

ale steamed mussels, pozole rojo, chorizo, escabeche

ravioli, pioppini mushrooms, goat bolognese

mushroom toast, bacon, crème fraiche, poached egg

margherita pizza, cherry tomatoes, basil

salami pizza, italian sausage, pepperoncini, oregano

course three

churros y chocolate

artisan supports local, sustainable & organic practices

3 courses - \$30

substitutions politely declined

menu available sunday through thursday 5:30pm – 9pm