



dinner

artisan bill of fare: 171106

bread, cheese, charcuterie

sourdough levain, cultured butter 4
cheese fondue, garlic toast, broccolini, andouille 14
chicken liver mousse, pickles, crostini 15
olives, pickles, nuts 10
three cheeses 18
three meats 18

vegetables

garden greens, cheddar, honey mustard, radish 12
pickled beets, chevre, candied walnut, arugula 14
organic iceberg, bacon, blue cheese, cabernet vin 13
charred brassica, capers, lemon, bottarga 13
new potatoes, crème fraiche, bacon 10

small plates

soup du jour a.q.
charter oak meatballs, soubise, ricotta gnocchi 15
cayucos abalone, avocado, grapefruit, green goddess 23
mushroom toast, bacon, crème fraîche, poached egg 15
grilled endive, asian pear, blue cheese, walnuts 14

hanger steak 31

heirloom tomato, panzanella, K1 steak sauce

wild boar tenderloin 36

silverbell squash, apples, roasted onion, 5 spice ju

alaskan halibut 38

olive oil brandade, summer squash, tomato beurre

beewench farm chicken 32

rosemary polenta, cherry agro dolce, spinach

delicata squash 25

quinoa, pinenuts, goat cheese, pomegranate

slo smoked pork 30

sweet potato mash, braised greens, bbq jus

wood fired pizza

margherita 15
burrata, 'nduja, arugula, fennel pollen 17
salami, italian sausage, pepperoncini, oregano 17
organic mushroom, leeks, goat cheese, truffle oil
pineapple, chorizo rioja, coppa, jalapeño 17

artisan supports local, sustainable and organic practices

for parties of six or more a 20% gratuity will be added; \$25 corkage - two bottle limit

*please help conserve water, drink more beer, spirits and wine

n, 5 spice jus

tomato beurre blanc

oregano 17

, truffle oil 18