



{ starters }

cup | bowl | gfo

- Chilled Cucumber Soup** persian cucumbers, coconut yogurt, mint, dill, cucumber skin oil 7 | 12 | +1
- Brentwood Corn Chowder** roasted corn, onion, yukon gold, queso fresco, cilantro, popcorn 8 | 13 | +1
- Smoked Potato & Leek Soup** yukon gold, onion, 'sour cream', fermented fresno, sourdough 6 | 11 | +1
- Summer Veg Chili** shelling & pole beans, tomatoes, peppers, whipped crema, crispy onions, cornbread *contains gluten* 15
- Tomato & Melon Gazpacho** cucumber, toasted focaccia and almonds, thai basil, mint, garlic, sherry vin., *contains gluten* 16
- Peach & Chicory Salad** radicchio, grilled peach, toasted pumpkin seed, herbed breadcrumbs, 'parmesan', balsamic *contains gluten* 17
- Greek Panzanella** early girls, cucumber, red onion, feta, sourdough croutons, balsamic, olives, basil. *contains gluten* 16
- Caesar Salad** grilled petite romaine, breadcrumbs, 'parmesan', herb oil *contains gluten* *oil free dressing available* 18
- Grilled Sourdough** herb butter & kumquat jam or climax 'bleu cheese' w/plant based honey 8 | gfo 10
- 'Crab' Cakes** fungi farm mushrooms, horseradish aioli, pickled onions, herb salad, lemon 18
- Braised Romano Beans** tomato, onion, cumin, almond dukkah, lemon, 'feta cheese' 15
- Green Bean Tempura** blue lake beans, romesco, lemon, dill 12

{ entrées }

- Roasted Vegetable Yellow Curry** kaffir lime leaf, thai basil, jasmine rice, pickled red onions, jalapeños 24
- Mushroom Lettuce Cups** crispy rice, fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce cups 26
- Kale Radiatorre Pasta** english peas, spring onion soubise, ramps, pea shoots, toasted walnut, morels 26 | gfo 28
- Green Garlic & Farro Risotto** grilled porcini, cherry and red wine compote, upland cress, parmesan 26 *contains gluten*
- Bucatini Puttanesca** east bay artisan pasta, olives, garlic, capers, tomato, calabrian chili, basil, 'parmesan', grilled sourdough 24 | gfo 26
- Smash Burger** legumes, little gems lettuce, tomato aioli, sliced 'cheese', maple smoked mustard, fried onions, house pickles 24 | gfo 26
- Tofu Bowl** broccolini, pickled onion and cucumber, fried or grilled tofu, white or brown rice, green onion, chili jam, sesame 22
- Mushroom Steak Salad** glazed maitake chargrilled, little gems, radicchio, 'bleu cheese' crumbles, watermelon radish, shaved fennel, toasted sunflower seeds, fried onions, 'bleu cheese' dressing 25 | add climax 'bleu cheese' 5

{ dessert }

- Peach Cobbler Galette** yellow peaches, maple almond ice cream *gluten free option available* 12
- Chocolate S'more Mousse** dark chocolate, graham crackers, torched marshmallow 9
- Seasonal Sorbet** (ask your server for today's flavor) 6
- Chocolate Chip Cookie** dark chocolate chips, sea salt 4

Please talk to your server if you have special dietary needs

Our food may contain or come into contact with common allergens such as tree nuts, wheat, soybeans and peanuts.

***gfo** - gluten free option available*

A 20% service fee is automatically added to all groups of 6 or more.

Executive Chef Chris Johnson