



LUNCH MENU

SOUP OF THE DAY \$9

BOSC PEAR & ARUGULA SALAD

Arugula, Shaved Pear, Candied Pecans, Pear Vinaigrette, Point Reyes Blue Cheese, Saba \$12

TOM'S COVE OYSTERS ON ½ SHELL

Jalapeno-Cilantro Mignonette, Cocktail Sauce, Lemon \$15

CHEESE PLATE

Domestic and European Cheese, Rosemary Crackers, Fruits, Nuts \$15

SMOKED SALMON & SALMON ROE

Roasted Garlic Sourdough Pancake, Preserved Lemon, Caper, Chives, Lemon Chili Oil, Charred Onion Crème Fraiche \$14

ENTREES

SPAGHETTI

Lacinato Kale, Pistachio, Parmesan, Cream \$17

BEEF BOLOGNESE

Rigatoni, Spinach, Parmesan \$19

BEEF CHEEK FETTUCINI

Toasted Pecans, Delicata, Sage, Pecorino Sauce \$18

BEEF BURGER WITH HERBS, LEMON AND GARLIC

House Made Bun, Pickled Tomato, Cheddar, Bacon, Chips \$17

ALANTIC SALMON

Brown Turkish Lentils, Fennel and Black Garlic Emulsion \$19



BAR MENU

SOUP OF THE DAY \$9

BOSC PEAR & ARUGULA SALAD

Arugula, Shaved Pear, Candied Pecans, Pear Vinaigrette, Point Reyes Blue Cheese, Saba \$12

TOM'S COVE OYSTERS ON ½ SHELL

Jalapeno-Cilantro Mignonette, Cocktail Sauce, Lemon \$15

CHEESE PLATE

Domestic and European Cheese, Rosemary Crackers, Fruits, Nuts \$15

SMOKED SALMON & SALMON ROE

Roasted Garlic Sourdough Pancake, Preserved Lemon, Caper, Chives, Lemon Chili Oil, Charred Onion Crème Fraiche \$14

ENTREES

SPAGHETTI

Lacinato Kale, Pistachio, Parmesan, Cream \$17

BEEF BOLOGNESE

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BEEF CHEEK FETTUCINI

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BEEF BURGER WITH HERBS, LEMON AND GARLIC

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ALANTIC SALMON

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