



Lunch

CRISPY DELTA ASPARAGUS, TRUFFLED LEMON AIOLI	10
GARDEN LETTUCES SALAD, RUMIANO DRY JACK AND CANDIED GARLIC VINAIGRETTE	9
PURÉE OF POTATO AND PARMESAN SOUP, APPLEWOOD SMOKED BACON, FRIED BLACK PEPPER AND CRISPY SHALLOTS	10
SMOKED SALMON RILLETES, GRILLED SOURDOUGH, REMOULADE AND PEA GREENS	9
CAESAR SALAD, SOURDOUGH CROUTONS, BOQUERONES AND PARMESAN	10
GRILLED FINGERLING POTATO SALAD, DELTA ASPARAGUS, GREEN GARLIC AND GRAIN MUSTARD VINAIGRETTE	11
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS	16



Entrees

HOUSE MADE TAGLIARINI, DELTA ASPARAGUS, PANCETTA, PECORINO AND FRIED BLACK PEPPER CREAM	16
ROASTED LOCAL PETRALE SOLE, FINGERLING POTATOES, DELTA ASPARAGUS AND LEMON CAPER BUTTER	24
GRILLED CHICKEN BREAST, WARM FRISÉE, QUINOA, PINE NUTS AND PARSLEY PISTOU	17
GRILLED AHI TUNA SANDWICH, WATER CRESS, PAIN DE MIE, REMOULADE AND KENNEBEC POTATO CHIPS	19
HAWKS BURGER, WAGYU BEEF, BRIOCHE BUN, PICKLED CUCUMBERS AND FRENCH FRIES	17
CRISPY SONOMA DUCK CONFIT, BROWN BUTTER FARROTTO, BROCCOLI RABE AND CARAMELIZED SHALLOT JUS	23
ALMOND WOOD GRILLED HANGER STEAK, LITTLE GEM LETTUCES, SHAFT'S BLUE CHEESE, BACON AND PICKLED RED ONION	24

DINNER TUES. THRU THURS. - 5:00PM TO 9:00PM
LUNCH TUES. THRU FRI. - 11:30AM TO 2:30PM

FRI. THRU SAT. - 5:00PM TO 10:00PM
SUNDAY SUPPER - 5:00PM TO 9:00PM