



Appetizers

PEI Mussels · 19

garlic, tomato, chorizo, cream, grilled bread

Crispy Spanish Octopus · 21

wild arugula, romesco, fingerling potatoes

French Onion Soup · 15

bone broth, crouton, Swiss cheese

Organic Beet Salad · 16

red & gold beets, lolla rossa, chevre, candied walnuts, 30 yr balsamic, evvo



Poached Pear Salad · 16

pistachio pesto, Pt. Reyes blue cheese, fresh and poached pears, champagne vinaigrette

Cauliflower · 17

whipped feta, herbs, calabria chile, sultanas, honey

Escargots à la Bourguignonne · 15

garlic & herb butter, toast

2 Cheese Plate · 19

*select two cheeses from the cheese list below
fruit, jam, toast*

Duck Liver Pate · 19

Pt. Reyes blue cheese, fruit, jam, toast

Baked Brie · 14

pistachio, cranberry, honey, toast

Entrées



Steak Frites · 48

NY strip, duckfat truffle fries, red wine bordelaise sauce, mustard aioli



Grilled Pork Chop · 40

red pepper & tasso ham basquaise, mashed potatoes, vegetables



Maple Leaf Duck a l'Orange · 36

potato gratin with cheddar & leeks, sautéed spinach, carrots, cippolini onion

Rocky Jr Chicken · 32

mashed potatoes, local vegetables, herbed jus

Maine Diver Scallops · 42

Butternut squash risotto with Lemon & herb sauce, endive, watercress apple salad, apple gastrique



Scottish Salmon · 35

parsnip puree, spinach, du puy lentils, cherry tomatoes, lemon beurre blanc

Wild Mushroom Linguini · 26

roasted garlic cream, Pecorino Romano

Cheese \$13

Humbolt Fog

goat · semi-soft · California

Beemster

cow · firm · Holland

Pt. Reyes Blue

raw cow · semi-soft · USA

Bosschetto Al Tartufo

fresh sheep cheese with truffle

Deserts



Crème Brulee 13

vanilla bean

Griddled Banana Bread 15

bananas foster, vanilla ice cream



Flourless Chocolate Cake 13

crème Anglaise, brandied cherries

Goat Cheese Cheesecake 14

fruit, whip

Sides \$13



Duckfat Truffle Fries

pecorino romano, mustard aioli

Macaroni & Cheese

yellow & white cheddar



Organic Market Vegetable

changes daily, ask your server



Roasted Mushrooms

Supporting this restaurant also helps support local farms. Thank You!

CDC Francisco Chavez

Executive Chef Fred Piehl

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



CRAFT COCKTAILS

Lily Rose · Lillet rosé, Grey Goose vodka, pomegranate liquor, lemon, basil	17
French 75 · Bombay Sapphire gin, lemon, Brut	17
Mule · Grey Goose vodka, ginger beer, bitters, mint, lime	17
Vesper · Bombay Sapphire gin, Lillet blanc, lemon	19
Paloma · Casamigos Blanco tequila, fever tree grapefruit, lime	18
Martini · Bombay Sapphire or Grey Goose, vermouth, castelvetrano	19
Old Fashioned Frey Ranch, bitters, luxardo cherries, orange twist	19
Kir Royale vouvray champagne, Chambord, raspberry	19
Negroni Bombay sapphire gin, Campari, sweet vermouth	19

WHITE WINE BY THE GLASS

Brut Vouvray · Brut · Le Capitane	France	15
The Smoking Goat · Bordeaux Rose	France	16
The Smoking Goat · Bordeaux Blanc	France	16
Pacific Rim · Riesling 2022	Columbia Valley	14
Scarpetta · Pinot Grigio DOC 2017	Italy	15
Tablas Creek · White Rhone Blend 2020	Paso Robles	15
Wente · Riva Ranch Chardonnay 2021	Monterey	15
Baumgartner · Gruner Veltliner 2021	Austria	14
Markham · Sauvignon Blanc 2019	Napa	15

RED WINE BY THE GLASS

The Smoking Goat · Bordeaux Rouge 2018	France	16
Erath · Pinot Noir 2018	Oregon	13
Tablas Creek · Patelin Grenache 2020	Paso Robles	15
Argyle · Pinot Noir 2018	Willamette	16
Daou · Cabernet Sauvignon 2019	Paso Robles	17

Famille Perrin · Cotes du Rhone 2017	France	14
Hill Family Estate · Barrel Blend 2019	Napa	16

Division · Gamay Blend	Beton Oregon	14
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DIGESTIFS

Darroze Armagnac · 12 year	France	19
Darroze Armagnac · 20 year	France	22

DRAFT BEER

Kronenbourg 1664 · Golden Pale Lager 5.5%	France	10
Kronenbourg Blanc · Witbier 5.0%	France	10
pFriem Brewing · IPA 6.8%	Hood River, Or	10
Fall Brewing · Hazy IPA 6.8%	North Park, CA	10