

PRELIMINARIES & SMALL PLATES

SAUTÉED SPINACH
FRESH BABY SPINACH ~ BUTTER 8

SNAP PEAS
SWEET, FRESH ~ BUTTER ~ HERBS 8

BROCCOLI
CRISP ORBS ~ HERBS ~ BUTTER 8

PARMIGIANA SQUASH
SAUTÉED ~ MERV'S YELLOW CROOK' NECK
PARMIGIANA ENCRUSTED 8

SPINACH SALAD
FRESH BABY SPINACH ~ STONE FRUIT VINAIGRETTE
SLICED ALMONDS ~ FETA 9

ENDIVE BACON & BLUE
ORGANIC CURLY ENDIVE
CANDIED WALNUT
RIPE FIG CHUTNEY
APPLE SMOKED BACON VINAIGRETTE
ROQUEFORT CRUMBLES 10

PEA SALAD
PETITE SWEET PEAS ~ ROASTED GARLIC AIOLI
BASIL ~ SHALLOT 9

SUMMER SALAD
BIBB LETTUCE ~ ONION ~ FRESH DILLED CUCUMBER
MERV'S FRESH PEACH ~ TOMATO WATER VINAIGRETTE 8
ADD SMOKED SALMON OR CRAB AND MAKE IT A MEAL 16

SHRIMP SALAD
SWEET PINK BAY SHRIMP ~ HOUSE ROASTED TOMATO
ONION ~ WHITE BEAN ~ CROUTON
BASIL VINAIGRETTE 12

GRILLED PEACH AND ROQUEFORT
MERV'S SUPER SWEET PEACHES
SLICED AND GRILLED ~ ROQUEFORT
PORT SOAKED CHERRIES 8

COMB'S HONEY COMB WITH CANA
FRESH LOCAL BLACKBERRY HONEY COMB
CANA DE CABRA ~ WILD BLACKBERRY SAGE JAM 8

FRIED PORK RILLETES
CONFIT PORK BELLY ~ CRISPLY FRIED
SPICY PICKLED ROMANESCO
ESPRESSO MUSTARD SAUCE 10

FRIED AVOCADO
PANKO ENCRUSTED ~ TOMATO ~ DUNGENESS CRAB
CHIVE OIL ~ CORN RELISH ~ ORANGE VINAIGRETTE 16

STEWARD'S THREE CHEESE SAMPLER 10
ASK YOUR SERVER FOR DETAILS ABOUT TODAY'S TRIO.

CLAMS
MANILA CLAMS ~ ROASTED TOMATO ~ FRESH GARLIC
BUTTER ~ ONION ~ WINE ~ BAGUETTE 12

FOIE
SEARED FOIE GRAS ~ BACON FAT CARAMEL
SWEET CORN POLENTA ~ GINGERED APRICOTS 16

CALAMARI
SAUTÉED CALAMARI ~ ONION
MERV'S CHERRY TOMATOES
BASIL ~ WHITE WINE 10

STEWARD'S FONDUE
NIC'S PHENOMENAL CHEESES ~ CREAM ~ WINE ~ HERBS 13

HUSHPUPPIES WITH CRAB
CORN MEAL FRITTERS WITH DUNGENESS CRAB ~ CHILIES
SERVED WITH BACON FAT AIOLI 10

QUATTRO MAC
PASTA ~ NIC'S QUATTRO CHEESE BLEND ~ HEAVY CREAM 8
MAKE IT A "MARKET MAC"
WITH FRESH DUNGENESS CRAB 12

FRESH FROM THE SEA

GREEN CHILE CRAB
ZITI PASTA ~ DUNGENESS CRAB ~ CHILIES
BASIL ~ CILANTRO
ONION ~ BUTTER ~ PARMIGIANO 27

CRAB CAKES
PAN FRIED DUNGENESS CRAB BLENDED
WITH FRESH HERBS
AND SWEET PEPPER IN PANKO CRUST
POLENTA WITH FRESH CORN ~ BROCCOLI 30

SALMON 94
PAN SEARED KING SALMON ~ BUTTER
GRIMINI, LOBSTER AND CHANTERELLE MUSHROOMS
MASHED POTATO ~ SNAP PEAS 28

SMOKED SALMON PAELLA
LOCALLY SMOKED WILD SALMON
WILD MUSHROOMS ~ HOUSE ROAST TOMATO
VALENCIANO RICE ~ HERBS 24

SEA SCALLOPS 94
SEARED FRESH OVERSIZED
DAY BOAT DIVER
DRY PACK SCALLOPS
MERV'S HEIRLOOM TOMATO
TOMATO STOCK ~ BUTTER ~ RICE 32

BUTTER POACHED SHELLFISH
SCALLOP ~ BAY SHRIMP ~ CALAMARI ~ CLAMS
BROCCOLI ~ PEAS ~ RICE 30

SEASON OF PLENTY

SAGE RISOTTO
FRESH SAGE ~ AL DENTE RICE BLEND ~ SHERRY
CHEESE TOPPED ~ CARAMELIZED WALNUTS 18

MERV'S YAKIMA PASTA
MERV'S TOMATOES AND SQUASH ~ ORGANIC SPINACH
SAGE ~ VEGETABLE STOCK ~ PARMIGIANO 18

MUSHROOM RAGU
FORAGERS BLEND OF MUSHROOM ~ ROASTED TOMATO
ONION ~ CREAM ~ YELLOW SQUASH SALAD 20

STEAKS, CHOPS, POULTRY

GRILLED PAINTED HILLS NEW YORK STEAK 94
HOUSE DRY AGED ~ ROSEMARY RUBBED
YUKON GOLD MASHED POTATOES ~ SQUASH 32

TOMAHAWK RIB EYE 94
GRILLED BONE-IN RIB EYE STEAK
NEARLY 2LB PRE-COOK WEIGHT
YUKON GOLD MASHED POTATOES ~ SQUASH 49

GRILLED PORK CHOP 94
THICK HAND CUT CARLTON FARM
CHIPOTLE PEACH DEMI GLACE
FINGERLING POTATOES ~ SAUTÉED SQUASH BLEND 24

BREAST OF DUCK 94
PAN ROAST SONOMA SAVEUR
SHERRY JUS ~ MAPLE BUTTER
BROWN RICE BLEND ~ SQUASH 34

CHICKEN PIMENTÓN
BREADED BREAST OF CHICKEN
SMOKED SPANISH PAPRIKA
SWEET PEPPER ~ BACON ~ ALMONDS
IDIAZABAL ~ MASHED POTATO ~ BROCCOLI 22

CHEF'S NOTES SEASONINGS ARE ADDED DURING PREPARATION. DISHES ARE SERVED AT AN EDIBLE TEMPERATURE.

THIS IS AN EVER CHANGING MENU. YOU NEVER KNOW WHAT TOMORROW MAY BRING.
SOME INGREDIENTS ARE KEY COMPONENTS TO A DISH AND CAN NOT BE REMOVED. CUSTOM FOOD CAN BE PREPARED WITH SPECIFIC INSTRUCTIONS.
PLEASE GIVE YOUR SERVER A COMPLETE ORDER. THE KITCHEN MANAGES THE TIMING BEST WHEN THEY KNOW WHAT IS NEXT.
DO NOT HESITATE TO LET US KNOW YOUR FEELINGS ON A DISH. THINGS LEFT UNSAID CAN NEVER BE TAKEN BACK.
IF YOU TRULY SUFFER FROM FOOD ALLERGIES, PLEASE INFORM YOUR SERVER SO WE MAY SERVE YOU SAFELY AND ENJOYABLY.
94 FISH IS COOKED TO THE PROPER TEMPERATURE FOR EACH SPECIES. ALLOW EXTRA COOK TIME FOR LARGER CUTS.
STUDIES SHOW THAT CONSUMING LESS THEN WELL DONE MEAT AND FISH INCREASES THE RISK OF FOOD BORNE ILLNESS.
THIS IS WHY WE SOURCE FROM SMALL LOCAL SUPPLIERS WITH HAPPY WELL CARED FOR ANIMALS. AS WELL AS PROCURE OUR SEAFOOD FROM PURE FOOD IN THE MARKET.

EXECUTIVE CHEF CELINDA NORTON MANAGER NICOLAS NORTON

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.
CORKAGE IS \$20 PER BOTTLE FOR WINE NOT ON OUR LIST. LIMIT 2 750ML OR 1 LARGER BOTTLE PER GROUP.