

## Appetizer

Capay organic asparagus soup, cheese beignet, housemade crème fraîche	cup 6 bowl 10
Artisan & farmstead cheese plate, dried orchard fruit, miguel's walnut bread	16
Grilled steak flatbread, cranberry bean purée, queso oxaca, ranchero sauce	14
California asparagus flatbread, caramelized onions, bellwether sheep's ricotta cheese	13
Herlinda's all beef chili, blue corn tortilla chips, avocado salsa	11

## Salad

Parcel 104 "cobb salad", green goddess dressing, smoked bacon	16
Organic hearts of romaine, bradley's caesar dressing, garlic croutons	12
Local asparagus, black olive vinaigrette, redwood hill farms goat feta	12

## Sandwich

38 north chicken "panini", smoked bacon, dill aioli, pepper jack	17
Organic grass fed "steak burger", white cheddar, housemade fries	16

## Entrée

Handmade linguine, king trumpet mushrooms, local asparagus, swiss chard	23
Roasted mushroom quiche, mixed baby lettuce	14
Hardwood grilled pork tenderloin, quinoa "pilaf", sugar snap peas	23
Angus gold flat iron steak, asparagus "hash", sweet pepper chimichurri	26
Dayboat fish, black-eye pea stew, rainbow chard, fennel slaw	25

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<b>Burger</b>		<b>Salad</b>		<b>Sides</b>	
Chuy's guacamole	2	38 north chicken	8	Quinoa "pilaf"	6
Applewood smoked bacon	2	Dayboat fish	12	Local asparagus	6
Oak grilled sweet onions	2	Angus gold flat iron steak	12	Rainbow chard	6

## Sweets

Citrus crêpe, chocolate brownie, flan, tapioca	4
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*Bradley Ogden*  
Consulting Chef

*Jonathan Hall*  
Executive Chef

*Oliver Plust*  
Chef de Cuisine

*Carlos Sanchez*  
Pastry Chef