



Bar
September, 2011

roasted **nuts** with cayenne, maple and garden herbs 6
olives marinated in citrus, garden rosemary and garlic 6
baked **goat cheese** gratin with grilled bread 7
smoked salmon on toast with fromage blanc and pickled fennel 8
pizzetta with speck prosciutto, roasted garlic and blue cheese 14

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slow cooked beets with cucumber, toasted cumin vinaigrette and lebneh 10
brentwood corn soup with greek yogurt, oregano and toasted pine nuts 8
market greens with walnuts, red wine vinaigrette and point Reyes blue cheese 9
caesar salad with garlic croûtons and vella dry jack cheese 10
local **calamari** with marble potatoes, tomato confit and black olive tapenade peppers 11
angus beef **burger** with aged cheddar, pickled red onion and green olive aioli 16

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artisan cheeses

cowgirl creamery **mt. tam**, petaluma, ca 7
organic cow's milk ~ smooth, creamy, grassy

bohemian creamery **capriago**, Sebastopol, ca. 7
farmstead goat's milk ~ asiago style, washed rind, salty, tangy

shepherd's way **big woods blue**, carver county, mi. 7
farmstead raw sheep's milk ~ creamy, rich, intense

general manager tracy dunne - master gardener diane dovoluk

FAMILY OWNED. ESTATE GROWN. SUSTAINABLY FARMED.
consuming raw or undercooked food may increase your risk of food borne illness
18% gratuity will be added to parties of six or more guests