

DINNER

TO BEGIN

- ROASTED BONE MARROW 20**
FRISÉE, DIJON VINAIGRETTE, GRILLED BREAD
ADD THE WHISKEY LUGE (+\$2)
- CRAB FUNNEL CAKE 16**
DUNGENESS CRAB, SWEET PEPPERS, LEMON AIOLI, SPICED POWDERED SUGAR
- HOKE POKE 18**
ROASTED WATERMELON, PINENUTS, SHALLOTS, DRIED FRUITS, SESAME SEEDS, WONTON CRISPS
- CRISPY MUSHROOM “CALAMARI” 14**
FRIED OYSTER MUSHROOMS, FINES HERBES “AIOLI”
- BRAISED PORK BELLY 15**
BOILED PEANUT PUREE, CHILE-PEANUT SAUCE, FIREWATER ONIONS, PICKLED FRESNO CHILES, FRESH HERBS
- OYSTERS A.Q.**
SERVED ON THE HALF SHELL, HOUSE MADE COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE

TO NOURISH

- MIXED GREENS 12**
BALSAMIC VINAIGRETTE, GOAT CHEESE CRUMBLES, ALMONDS
- FRISÉE 14**
ROASTED & FRESH GRAPES, CRUMBLED BLUE CHEESE, CHAMPAGNE VINAIGRETTE
- HEIRLOOM TOMATO 16**
STONE FRUIT & SMOKED WATERMELON, BURRATA, GOLDEN BALSAMIC VINAIGRETTE, SABA

TO SAVOR

- ELOTE CHICKEN 35**
CHARRED CORN, POBLANO CHILE & POTATO HASH, COTIJA CHEESE, SALSA VERDE, AVOCADO AIOLI
- SEARED SALMON 37**
PICKLED CHERRY RELISH, BRAISED FENNEL, BUTTER BASTED RADISH,
- BLOCK CUT STRIP LOIN 49**
FINGERLING POTATOES, WATERCRESS, SHAVED PARMESAN, CHARRED PEARL ONIONS, CHIMICHURRI
- RABBIT GNOCCHI 34**
BRAISED RABBIT, SEARED GNOCCHI, MUSHROOMS, BROWN BUTTER, HERBS
- DOUBLE CUT PORK CHOP 40**
WHITE CHOCOLATE-PEA POTATO PUREE, BACON, WINE POACHED PEARL ONIONS, BUTTERED PEAS, MINT
- DIVER SCALLOPS 36**
GRITS, HAZELNUT BROWN BUTTER, SHAVED CAULIFLOWER FLORETS
- AVOW BURGER 20**
GROUND BEEF, CARAMELIZED ONIONS, RACLETTE CHEESE, BONE MARROW AIOLI

TO SHARE

- CAULIFLOWER 13**
APPLE CAULIFLOWER PURÉE, TURMERIC CAULIFLOWER, PEPITAS, CHICKPEA RAGOUT, PINENUTS
- MUSHROOMS 16**
MIXTURE OF WILD AND TAME MUSHROOMS, FINES HERBES “AIOLI”, CRISPY POTATO STRAWS

BLOCKS

SERVED WITH GRILLED BREAD

THE DAIRYMAIDEN 18

ASSORTED CHEESES, NUTS, FRUIT, HONEY

THE BUTCHER 18

ASSORTED CHARCUTERIE, MUSTARD, PICKLED VEGETABLES

EXECUTIVE CHEF MICHAEL WILLIAMS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
*CONSUMING RAW OR UNDERCOOKED SHELLFISH, SEAFOOD, OR MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
A GRATUITY OF 18% WILL BE ADDED TO THE BILL FOR PARTIES LARGER THAN 6 GUESTS.