

brunch

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| HOUSE GARDEN BLOODY MARY: house garden tomato mix/black pepper & herb salt rim/assorted house pickles/celery ice | 15 |
| STICKY BUN: pecan/brown sugar/cinnamon | 10 |
| MAPLE BACON DONUTS: maple-bourbon glaze/smoked bacon | 10 |
| FARRO GRAIN BOWL: poached egg/salsa verde/summer squash/goat cheese | 10 |
| AVOCADO TOAST: ACME dark rye sunflower seed bread/ <i>six-minute egg</i> /pickled onion chile flake | 12 |
| FRIED CHICKEN BENEDICT: hot chicken/house made biscuit/hollandaise <i>poached eggs</i> /heirloom tomato/canadian bacon | 14 |

snacks

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| SUNCHOKES SOUP SHOOTER: apple/crème fraîche/fennel pollen | 3 |
| CRUDO OF THE DAY: daily creation using market ingredients | AQ |
| BREAD WITH SIERRA NEVADA BUTTER | 6 |
| WARM PRETZELS: cheddar cheese sauce/housemade honey mustard | 7 |
| STONE VALLEY FARM PORK BELLY BISCUITS: maple glaze/pickled onion fresno chili aioli | 17 |
| CHEESE & CHARCUTERIE PLATE: three local cheeses/journeyman meat co. cured meats <i>pickled vegetables</i> /toasted bread | 30 |

salads

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| FALL GREENS: farm greens/asian pear/hazelnut praline/lavender vinaigrette/humboldt fog goat cheese/daikon radish | 14 |
| GARDEN BEETS: <i>daikon radish</i> /aged balsamic/hazelnut/arugula/orange/ <i>mint</i> goat cheese | 14 |
| PANZANELLA: heirloom tomatoes/ <i>cucumber/spring onion</i> /pickled beans/ <i>basil</i> toasted bread/red wine vinaigrette | 15 |

vegetables

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| GRILLED BROCCOLINI: creamy anchovy vinaigrette/golden raisin gremolata/grilled lemon | 12 |
| FRIED BRUSSEL SPROUTS: apple cider glaze/mulled wine cranberries/toasted pecans/crispy bacon/ <i>cayenne</i> aioli | 14 |
| RATATOUILLE: burrata/ <i>summer squash/spring onion</i> /heirloom tomato/ <i>rosemary</i> / <i>thyme/lavender</i> /calabrian chili | 14 |

housemade pasta

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| ESTERO GOLD BUCATINI: estero gold cheese/black pepper/shallot/garlic | 18 |
| TOMATO LUMACHINE: <i>eggplant</i> /tomato sauce/ <i>basil</i> /dry cured olives/ricotta salata | 18 |
| OLD BAY STROZZAPRETI: gulf shrimp/garlic/preserved lemon/kale | 20 |
| LAMB SUGO MAFALDINE: lamb sugo/tomato sauce/pecorino/ <i>mint</i> | 24 |

seafood & meat

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| WILD LING COD: <i>winter squash puree</i> /wilted chard/candied pepitas/brown butter | 29 |
| BUTTERMILK FRIED CHICKEN THIGHS: vinegar hot sauce/caraway yogurt/basil | 17 |

Items in bold indicate ingredients organically grown by Brad Agerter & Scott Pavlick at Chalk Hill

white wines by the glass

| | glass/bottle |
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| Prosecco, Le Colture, Italy, NV | 10/40 |
| Brut Rosé, Lucien Albrecht, Alsace, France, NV | 14/56 |
| Champagne, Deutz, Brut, France, NV | 20/80 |
| Chardonnay, Lincourt, Santa Rita Hills, 2018 | 12/48 |
| Chardonnay, Chalk Hill, Sonoma Coast, 2018 | 15/60 |
| Chardonnay, Foley Johnson, Carneros, 2017 | 18/72 |
| Fumé Blanc, Ferrari-Carano, Sonoma County, 2019 | 13/52 |
| Rosé, Banshee, Mendocino County, 2018 | 13/52 |
| Sauvignon Blanc, Roth, Sonoma County, 2017 | 13/52 |
| Pinot Gris, WillaKenzie, Willamette Valley, 2017 | 12/48 |
| FLIGHT OF THREE WHITE WINES | 21 |

red wines by the glass

| | glass/bottle |
|---|--------------|
| Pinot Noir, Chalk Hill, Sonoma Coast, 2017 | 16/64 |
| Pinot Noir, Banshee, Sonoma County, 2018 | 15/60 |
| Red Blend, Kuleto, 'India Ink' Napa Valley, 2016 | 14/56 |
| Zinfandel, Armida, 'Maple Vineyard', Dry Creek Valley, 2016 | 15/60 |
| Syrah, Copain, 'Touse Ensemble', Mendocino, 2016 | 15/60 |
| Red Blend, Esporão Reserva, Portugal, 2016 | 15/60 |
| Cabernet Sauvignon, Sanglier, Sonoma County, 2016 | 16/64 |
| FLIGHT OF THREE RED WINES | 23 |

cocktails 14

THE CB MANHATTAN: charles goodnight bourbon/house vermouth/bitters

PAPER PLANE: whiskey/aperol/amaro nonino/lemon

WISE CHOICE: mezcal/cocchi americano/lemon/sage syrup/grapefruit

PANDA PUNCH: makrut lime leaf infused vodka/watermelon/lime/pandan

MAI TAI: a blend of rums/lime/orgeat

DEAR AVERNA: averna/gin/lime/grapefruit bitters

NECTAR-DREAM: gin/alyisian vermouth/nectarine shrub/orange/orange bitters/soda

draft beer 7

REALITY CZECK: moonlight/santa rosa/pilsner 5.5%

DEATH & TAXES: moonlight/santa rosa/black lager 5.0%

DELI BY DINGY: moonlight/santa rosa/double ipa 7.7%

MISSPENT YOUTH: moonlight/santa rosa/pale ale 5.5%

CHERRY AND THE HENDERSONS: barrel brothers/windsor/sour 7.2%

canned beer 7

OFF-DRY APPLE CIDER: stem cider/denver/fresh pressed apple juice 5.8%

bigger canned beer 9

¿POR QUÉ NO?: barrel brothers/windsor/lager 5.3%