

AGRICULTURE

PUBLIC HOUSE

COCKTAILS

\$12.00

Brown & Bitter

*Rye, Fernet Branca,
Carpano Antica vermouth,
Aperol, rhubarb bitters*

Agriculture Dirty Martini

*No. 209 gin, Maurin dry
vermouth, olive juice,
olives*

Dawn Ranch Perfect

Manhattan

*Woodford Reserve bourbon,
Antica sweet vermouth,
Maurin dry vermouth,
cherry bitters*

STARTERS

House-marinated Olives	\$6.00
Arancini, house-made marinara, basil	\$10.00
Crispy Calamari, lightly fried, spicy aioli	\$13.00
Local & House-made Charcuterie, Good Faith Farm olives, cornichon, house-made mustard, toasted baguette	\$14.00
Steamed Mussels, chorizo, tomato, shallots, grilled baguette	\$16.00
Pulled Pork Ravioli, toasted almond, granny smith apple, arugula, brown butter	\$16.00
Angus Beef Carpaccio, EVOO, shaved parmesan, fried capers, arugula, lemon	\$14.00
Soup of the Day	\$10.00

SALADS

Little Gem Salad, Mt. Tam triple cream brie, pear, watermelon radish, sherry vinaigrette	\$14.00
Chiogga Beet Salad, Burrata di stefano, caraway dressing, roasted heirloom pumpkin, pine nuts	\$13.00
Dawn Ranch Salad, butter lettuce, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch	\$14.00

ENTREES

Prosciutto Pasta, Hen of the woods mushrooms, shallots, peas, lemon	\$25.00
Risotto, Green cauliflower, crispy kale, pumpkin seeds, shallots, parmesan	\$23.00
Pan Seared Cod, Yukon potato puree, broccoli rabe, roasted baby beets	\$27.00
Mary's Chicken, breast & thigh, house fries, pan jus, parsley	\$29.00
Berkshire Pork Chop, thick brined chop, brussels sprouts, sweet onion, Bosc pear, pinot sauce	\$28.00
Braised Short Ribs, mirepoix, root vegetables, crispy shallots	\$31.00
Niman Ranch Hangar Steak, celery root puree, king trumpet mushrooms, baby carrots, bordelaise	\$33.00

SIDES

Brussels Sprouts, lemon, toasted chili	\$8.00
King Trumpet Mushrooms, thyme, shallots	\$8.00
Broccoli Rabe, lemon	\$8.00
Truffle Fries, sea salt	\$8.00

- Acqua Panna \$6.00/1L. San Pellegrino \$6.00/1L.

House bottled water served upon request

For your convenience a 20% gratuity will be added to parties of six and larger

Fernando Plazola, Executive Chef

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