

# 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

## FOR THE TABLE

Bresaola Carpaccio, mache, figs, pickled shallots, parmigiano reggiano, olive oil	\$16.00
Oysters, Today's selection of 6, cucumber mignonette	\$23.00
Shrimp & Scallop Fritters, lemon-tarragon aioli	\$15.00
House Marinated Olives & Rosemary Cashews	\$8.00

## STARTERS

Garden Kale, red onion, sunflower seeds & sprouts, feta, lemon-tamari dressing	\$14.00
Dawn Ranch Salad, butter lettuce, carrot ribbons, radish, candied walnuts, Laura Chenel goat cheese ranch	\$14.00
Hearts of Romaine, focaccia croutons, spanish anchovies, parmigiano reggiano, caesar dressing	\$14.00

## MAIN COURSE

Seared Salmon, piperade, sweet corn, bacon, almond aioli	\$32.00
Stuffed Poblano Pepper, quinoa, spinach, corn, smoked goat cheese, ancho chili & carrot sauce, pepitas	\$28.00
Smoked Mary's Chicken, 1/2 chicken, foie gras-cornbread pudding, fennel & apple slaw	\$38.00
Grilled Korubuta Pork Chop, braised leek mashed potato, swiss chard, gravenstein apple chutney	\$35.00
Five Dot Ranch Ribeye, crispy rosemary potatoes, Point Reyes blue cheese butter	\$48.00

## SIDES & EXTRAS

Grilled Summer Squash, lemon oil	\$8.00
Crispy Garden Green Beans, harissa dip	\$10.00
Sauteed Kale, garlic, sea salt	\$10.00
Red Bird Bakery Bread	\$4.00
Truffle Fries, sea salt	\$8.00

Acqa Panna \$6.00/1L  
San Pellegrino \$6.00/1L  
House bottled water served upon request  
Corkage fee \$25/750ml bottle

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