

AGRICULTURE

PUBLIC HOUSE

For the Table

Cheese Flight ~ *Chef's selection of 3 accoutrements, Red Bird crostini* \$16

Mussels ~ *sausage, tomato, white wine, grilled artisan bread* \$20

Shrimp Fritters ~ *lemon tarragon aioli* \$15

House Marinated Olives & Rosemary Cashews \$8

Second Course

Seasonal Soup du jour ~ *Chef's creation* A.Q.

Roasted Beet Salad ~ *local organic beets, arugula, endive, ricotta salata, pistachios, white truffle vinaigrette* \$15

Dawn Ranch Salad ~ *butter lettuce, carrot ribbons, radish, candied walnuts, Laura Chenel Goat Cheese ranch* \$14

Hearts of Romaine ~ *focaccia croutons, Spanish anchovies, parmigiano reggiano, caesar dressing* \$14

Speckled Romaine and Lola Rosa ~ *mandarins, hazelnuts, hazelnut vinaigrette* \$15

Main Course

Wild Pacific Halibut ~ *house filleted, herb crusted, Meyer Lemon risotto, oven roasted tomatoes, saffron sauce* \$35

Yucatan Style Roasted Beets ~ *organic beets, white Gigante beans, sauteed chicories, pibil sauce* \$27

Grilled Breast of Chicken ~ *croutons, cippolini onion reduction, green beans, preserved lemon* \$30

Grilled Kurobuta Pork Chop ~ *crab apple, fennel, sunchoke and potato gratin, whole grain mustard sauce* \$35

Akushi (American Wagyu) Flat Iron Steak ~ *grilled, roasted brussels sprouts, celery root mashed potatoes, Point Reyes blue cheese sauce* \$40

Bucatini Pasta ~ *house-smoked duck, cannellini beans & escarole, roasted garlic marinara sauce* \$27

Sides & Extras

Crispy Garden Green Beans ~ *harissa dip* \$10

Sauteed Mixed Chicories ~ *garlic, sea salt* \$10

Red Bird Bakery Bread \$4

Truffle Fries ~ *sea salt* \$8

Acqua Panna \$6.00/1L

San Pellegrino \$6.00/1L

House bottled water upon request

Corkage Fee \$25/750ml bottle

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