

# DINNER

## SMALL PLATES

DEVILED EGGS SMOKED SALMON, PARSLEY  
6.75

HOUSE MADE RICOTTA ROSEMARY HONEY, LAVOSH  
13.5

CAULIFLOWER SOUP PARSLEY, PEANUT, CROUTON, BLACK PEPPER  
7

CHOPPED SALAD ROMAINE, BUTTERNUT SQUASH, APPLE,  
CHARRED BRUSSEL SPROUTS, SUNCHOKE, RED ONION,  
BROWN BUTTER VINAIGRETTE  
13.5

WILD ARUGULA SALAD POMEGRANATE, ASIAN PEAR,  
VALBRESSO FETA, SPICED HAZELNUT, ROASTED PEAR VINAIGRETTE  
13

ASPARAGUS MELTED LEEK, CHILI, POACHED EGG, HOLLANDAISE AIOLI,  
CROUTON  
14

GRILLED OCTOPUS FINGERLING POTATO, FENNEL CONFIT,  
ARUGULA, CHILI VINAIGRETTE, PRESERVED LEMON  
16.5

BABY BACK RIBS BBQ SAUCE, NAPA SLAW, CASHEW  
15.75

# HEARTIER FARE

ROASTED WINTER VEGETABLES CRISPY CHICKPEA CAKE,  
EGGPLANT PURÉE, VALBRESSO FETA, KALE PESTO  
19

MT LASSEN TROUT CAULIFLOWER, KALAMATA OLIVE,  
SALTANA RAISIN, BROWN BUTTER, LEEK  
24.75

PAPPARDELLE COQ AU VIN, CIPOLLINI, MUSHROOM, BACON, PARSLEY  
19.25

BRAISED LAMB SHANK CREAMY POLENTA, GREMOLATA,  
CRISPY ONIONS  
24.50

AMERICANA BURGER AMERICAN CHEESE, CAUSWELLS SAUCE,  
LETTUCE, PICKLE, ONION, SIDE OF CRISPY ONIONS  
16.95

BURGER ADDITIONS  
AVOCADO - 1.5  
BACON - 1.75

# SIDES

BRUSSEL SPROUTS APPLE BUTTER, BACON, RED ONION  
7.5

GLAZED BABY YAMS BROWN SUGAR, PUMPKIN SEED CRUMBLE  
6.5

FRENCH FRIES ROASTED GARLIC AIOLI  
6