

Small Plates

- Olive Oil & Aged Balsamic** with or without fresh garlic 3
- Marinated Olives** citrus zest, garlic, fennel seed, rosemary 4.5
- House Made Gnocchi** sweet English peas, brown butter, pancetta and wild mushrooms, lemon zest 7
- Sautéed Mushroom & Goat Cheese Strudel** grilled corn, shaved fennel, fines herbes, roasted pine nuts 8
- Grilled Leek & Prosciutto Flatbread** roasted fingerling potatoes, Italian arugula, white sauce, orange infused olive oil 8
- Baked Clams & P.E.I. Mussels** roasted garlic and tomato cream, Spanish chorizo, fresh herbs, grilled olive bread 9.5
- Citrus Shrimp Ceviche** orange segments, cilantro, pink onion, serrano chili, fried plantain chips 10
- Grilled Short Rib Panini** crushed mustard and basil aioli, melted fontina, organic arugula, sweet onions, aged balsamic reduction 11
- Crab Mac N Cheese** sweet grilled yellow corn, broccoli, seasonal wild mushrooms, pancetta, sauce mornay 11
- Seared Crab Cakes** marinated tomatoes, micro basil, balsamic reduction, avocado crème fraiche 12
- Meat & Cheese Platter** Point Reyes Farmstead Reserve Bleu, Briscole al Barbera, Robiola Bosina, sliced cured meats, caper berries, honey comb, whole grain mustard, candied nuts 13

Soups & Salads

- Soup of the Day** Cup 4 Bowl 7
- Watermelon & Prosciutto Salad** arugula, soft goats milk cheese, basil, pine nuts, aged balsamic reduction, honey Prosecco syrup 9
- Roasted Baby Beet Salad** summer greens, Pointe Reyes Bleu, sweet onions, almonds, garden herbs, cider maple vinaigrette 9.5
- Chef's Chopped Salad** baby lettuces, grilled corn, roasted potatoes, soft boiled farm egg, pancetta, fines herbes, shaved parmesan, roasted peppers and a mustard vinaigrette 8.5
- Enotria Caesar Salad** house made dressing and croutons, marinated white anchovies, fresh herbs, shaved Hirtenkase 7.5

Sides 5

- Grilled Asparagus**
- Seasonal Vegetables Sauté**
- French Green Beans**
- Parsnip Potato Puree**

Main

- Eggplant & Zucchini Moussaka** chefs garden zucchinis, Japanese eggplant, seitan, tomatoes, Portobello mushrooms, potatoes, classic béchamel sauce on baby spinach 18
- Oven Roasted Petaluma Chicken** basted in its own liquid with garlic, lemon, sage and milk, French green beans and mushrooms, mashed parsnip and potatoes 23
- Baked Stuffed Salmon** fresh herbs, crushed olives, lemon zest, pan fried risotto cake, tomato couli, basil oil 25
- Coastal Seafood Paella** shrimp, salmon, squid, clams, mussels, chorizo, roasted sweet peppers, tomatoes, English peas, saffron calasparra rice 27
- Almond Wood Grilled Aged NY Strip** roasted fingerling potatoes, grilled asparagus, red wine braised shallots, salsify chips, whole grain mustard pan sauce 29
- Cider Brined Berkshire Farm Pork Chop** pan roasted, fennel mashed potatoes, English peas, pancetta, plum and sweet onion relish, au jus reduction 30

A coupon cannot be combined or used with any other special offer, promotion or special event.
Limit of one (1) coupon per visit, per reservation.

As a courtesy to other diners, please set cell phones and pagers to silent.
Split plate charge of \$5 for all entrées. Some dishes cannot be split.

Gratuity of 18% will be added to parties of six or more
Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes

Wine Director ~ Chad Seaburg