

Lunch

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Each 2.75 Dozen 32

Oysters Ceviche, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crisp Tortilla
(4 Ea.) 16

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 13

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 14

BBQ: Garlic-Barbecue Sauce (4 Ea.) 13

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 16

Sampler: One Of Each Cooked, Ceviche & Half Shell (Chef's Choice) 18

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 17

Garlic, White Wine, Butter

Ahi Tuna Poke 19

Seaweed Salad, Cucumber, Cilantro, Potato Gaufrettes, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Basil Aioli, Pickled Asparagus, Calabria Chili Coulis, Micro Greens

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 16

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 15

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 18

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 15

Brandied Caper Cocktail Sauce

Bay Shrimp Cocktail 13

Brandied Caper Cocktail Sauce

Charcuterie & Cheese

Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 14

House Made Chicken Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Hobbs', Spicy Coppa, Napa, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Creminelli, Tartufo, Salt Lake City, Utah

Assorted Local Mustards, Marinated Olives, House Made

Pickled Vegetables, Roasted Garlic & Crostini

Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 14

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Cypress Grove, Humboldt Fog, Goat, Humboldt, CA

Castel Regio, Taleggio, Cow, DOP, Italy

Isigny Ste Mère: Mimolette, Cow, Vieille, France

Local Honey, Quince Paste, & Fruit, Spicy-Sweet Nuts, Crostini

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch

Appetizers

Duck Leg Confit 16
Balsamic Braised Onions, Crostini
Burrata & Hobbs' Tasso 15
Spicy Parsley Pesto, Lava Salt, Micro Greens, Crostini
Steak Tartare 19
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini
Chicken Liver Pate 15
Strawberry-Pepper Compote, Crostini

Soups & Salads

Soup of The Day 6 cup / 9 bowl
Classic French Onion Soup 10
Gruyère, Crostini
Roasted Beet Salad 12
Baby Field Greens, Marinated Assorted Beets, Humboldt Fog
Toasted Almonds, Banyuls Vinaigrette
Wedge Salad 11
Iceberg Lettuce, Cherry Tomatoes, Bacon, Shaft's Bleu Cheese Dressing, Crispy Shallots
Salt & Stone Caesar 12
Grilled Romaine, Cotija Cheese, Bocarones, Mustard Vinaigrette, Crostini
Kenwood Strawberry Salad 11
Wild Arugula & Frisée, French Feta, Candied Pepitas, 25 Yr. Sherry Vinaigrette
Duck Confit Cobb Salad 16
Field Greens & Romaine, Avocado, Tomato, Lardons, Shaft's Bleu, Olives
Boiled Egg, Dijon Tarragon Vinaigrette
Shanghai Chicken 15
Field Greens, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles
Crab Louie sm. 16 / lg. 20
Romaine, Boiled Egg, Tomato, Cucumber, Broccolini, Olives, Louie Dressing
Bay Shrimp Louie sm. 14 / lg. 16
Romaine, Boiled Egg, Tomato, Cucumber, Broccolini, Olives, Louie Dressing
Seafood Louie sm. 18/ lg. 22
Crab, Bay Shrimp, Gulf Prawn, Avocado, Romaine, Boiled Egg, Tomato
Cucumber, Broccolini, Olives, Louie Dressing

Sandwiches & Entrées

Sandwiches Served with Field Greens or Pommes Frites
Salt & Stone Croque Madame 17
Prosciutto, Gruyere, Roasted Tomato & Leeks, Broccolini, Garlic Crème, Sunny Up Eggs
BLT 16
Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli, Ciabatta Bun
House Ground ½ lb. Burger 17 (Make it an "Impossible" Vegan Burger) +2
Choice of Cheese, Brioche Bun, Rosemary Aioli
Lamb Burger 18
Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Rosemary Aioli
Steak Frites 21
Grilled Chimichurri Marinated Bavette & Garlic Frites
Crispy Skin Salmon 21
Buttermilk-Mustard Spätzle, Snap Peas, Lemon Beurre Blanc, Mustard Seed Caviar
Blackened Pacific Red Snapper 18
Crisp Polenta, Frisée, Roasted Sweet Corn & Cherry Tomato Citronette
Gulf Prawn Pappardelle Pasta 17
Gold Beets, Mushrooms, Spinach, Truffle Emulsion
Bouillabaisse 21
Gulf Prawns, Clams, Mussels, Fin Fish, Calamari
Roasted Tomato-Saffron Broth, Garlic Toast Points, Mussel Rouille
Quiche of the Day 15
Field Greens
Cauliflower Gnocchi 16 (Vegan & Gluten Free)
Local Mushrooms, Greens, Tomato Confit, Walnut-Arugula Pesto, Balsamic Reduction

Snacks

Candied Hobbs' Pork Belly 8
Warm Marinated Olives 6
Nuts of the Day 7

Dungeness Crab Melt

Sourdough, Avocado, Tomato
Gruyère Gratin

Choice of Field Greens or
Pommes Frites

Whole 20
Half 11

Classic Caesar Salads

With....

Grilled Gulf Prawns 17
Broiled Salmon 21
Roasted Chicken 14
Blackened Snapper 18

Sides

Roasted Local Mushrooms
Wild Arugula, Manchego
10

Truffle Pommes Frites
Rosemary-Lemon Aioli
10

Braised Greens
Walnuts & Raisins
5

Creamy Mac & Cheese
Mushrooms & Truffle Oil
9

Grilled Asparagus
Hollandaise
7