

Desserts

Chocolate Mousse, Candied Pecans, Cacao Nibs \$4
Sticky Toffee Pudding, Whipped Crème, Toffee Sauce \$4

**Peanut Butter Burst Gelato, Blood Orange Sorbet or
Vanilla Bean Ice Cream** \$4

Beverages

All Bottled Wine 35% off (20% on bottles over \$100)

Mason Jar Cocktails \$24 (serves 4)

Margarita, Russian Standard Mule
Apple Cider Old Fashioned, Bloody Mary

Wines By the Glass

Sparkling & Champagne	6 Oz.	9 Oz.
Gérard Bertrand, Brut Rosé, France	7	
Roederer Estate, Brut, Anderson Valley	9	
White	6 Oz.	9 Oz.
Benziger, Sauv Blanc , North Coast '18	6	9
St. Francis, Chard , Sonoma '18	8	12
Dry Creek, Chenin Blanc , Clarksburg '18	8	12
Red	6 Oz.	9 Oz.
Vinum Petite Sirah , Clarksburg '17	6	9
Sean Minor, Pinot Noir , CA '18	8	12
Klinker Brick, "Old Vine" Zin , Lodi '16	10	15
Round Pond, Cab , Napa Valley '18	12	18

Beer / Cider

Corona, Mexico \$4
Guinness Stout, Ireland \$5
Amstel Light, Amsterdam \$4
Scrimshaw Pilsner, North Coast Brewing, Fort Bragg \$4
Racer 5 IPA, Bear Republic Brewing, Healdsburg \$5
Golden State Cider, Mighty Dry, Sebastopol \$6
Golden State Cider, Hamaica, Sebastopol \$6
Pliny The Elder, Russian River Double IPA, Windsor \$10
Clausthaler, Non-Alcoholic Lager, Germany \$4

Soft Beverages

Coke, Sprite, Orange Fanta, Ginger Ale \$2
Iced Tea, Lemonade, Arnold Palmer \$2
Root Beer \$3

Salt & Stone

707-833-6326

01/10/2021

*We are available for takeout everyday
Tuesday & Wednesday
4:00 to 8:00
Thursday thru Monday
12:00 to 8:00*

*Available to answer your calls 1 hour
before opening everyday*

*Call and let us know what time you
would like to pick up your order.*

Please have your credit card # ready.

*We greatly appreciate your business
and support. Thank you!*

Soup & Salad

Soup of the Day 5

Baby Lettuce Salad 10

Shaft's Bleu, Green Apple, Pumpkin Seeds, Vinaigrette

Classic Caesar 10

Hearts of Romaine, Grana Padano, Boquerón, Croutons

Roasted Beet Salad 11

Wild Arugula, Almonds, Humboldt Fog Goat Cheese
Citrus Vinaigrette

Classic Caesar Salads With....

Gulf Prawns 18 / Salmon 20 / Chicken Breast 15

Appetizers

Avocado Toast 13

Humboldt Fog Goat Cheese, Fennel, Orange Segments
Lava Salt, E.V. Olive Oil, Sourdough Toast

Burrata 11

Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Duck Liver Pate 11

Strawberry-Pepper Compote, Pistachio, Crostini

Crispy Curry Calamari 11

Chile Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 18

Basil Aioli, Quick Pickle, Calabria Chili Coulis

Half Dozen Fried Oysters 12

Caper Remoulade, Brandied Caper Cocktail Sauce

Sides

Roasted Local Organic Mushrooms

Wild Arugula, Grana Padano

8

Truffle Pommes Frites

Grana Padano

Rosemary-Lemon Aioli

7

Crispy Brussels Sprouts

Dijon, Orange Juice, Chile Flakes

7

Mac & Cheese

English Peas, Tasso Ham

Four Cheeses

9

Entrees

Prawn Pappardelle 21

House Made Pasta, Baby Heirloom Tomatoes, Spinach
Local Mushrooms, Truffle Emulsion

Chicken Curry 18

Onion, Pepper, Butternut Squash, Tomato, Grapes
Apple, Coconut Milk, Rice

Lamb Sugo 19

Fennel, Leek, Carrot, Onion, Local Mushrooms, English Peas
Housemade Pasta, French Feta Gremolata

Vegetarian Pasta 17

Local Mushrooms, Greens, Tomato, Housemade Linguini
Walnut-Arugula Pesto Crème, Balsamic Reduction

Shanghai Chicken Salad 14

Baby Mixed Lettuce, Napa Cabbage, Carrot, Toasted Almonds
Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

Entrees below served with Potatoes & Seasonal Vegetable

Grilled 10oz. Pork Chop 22

Apple Mostarda

8 oz. Filet Mignon 25

Demi-Glace, Horseradish Butter

½ Chicken Under A Brick 21

Thyme Jus Lie

Sourdough Crusted Petrale Sole 22

Preserved Lemon – Caper Beurre Blanc

Blackened Salmon 23

Saffron – Tomato Coulis, Olive Pesto

Sandwiches served with choice of Field Greens or Pommes Frites

½ lb. Ground Chuck Burger 17

Choice of Cheese, Brioche Bun, Rosemary Aioli

Lamb Burger 18

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta
Ciabatta Bun, Rosemary Aioli

Dungeness Crab Melt Whole 21 / Half 12

Sourdough, Avocado, Tomato, Gruyère Gratin

BLT 16

Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary
Aioli, Ciabatta Bun

Duck Confit & Taleggio Grilled Cheese 16

Burrata, Balsamic Braised Onion, Arugula, Sourdough

Fried Oyster Sandwich 17

Caper Remoulade, Baby Lettuce, Tomato, Brioche Bun

