



soups/salads

prima greens

mixed greens, red wine vinaigrette,
pt. reyes blue cheese or cypress grove chevre
8 / 12
add chicken breast or bay shrimp
14 / 18

island caesar

romaine, seabiscuit bakery croutons, anchovies,
roasted garlic vinaigrette, parmigiano-reggiano
9 / 13
add chicken breast or bay shrimp
15 / 19

beef salad

bibb lettuce, candied walnuts,
marinated onions, fourme d'ambert,
walnut vinaigrette
19

***salade niçoise**

albacore belly in olive oil with piquillo peppers,
potatoes in mustard vinaigrette, olives, haricot
vert, cherry tomatoes, vermouth capers, hard
boiled egg, provençal extra virgin olive oil
24

chef/owner: sieb juriaans
chef de cuisine: zachary harris
pastry chef: allys taylor

small plates

paté maison

honeyed filberts, cornichons, whole grain
mustard, sea salt
16

confit of muscovy duck leg

puy lentils, frisée, warm red wine and
bacon vinaigrette
21

farmers plate

charcuterie, artisanal cheeses, house
pickles, grapes, whole grain mustard
19

pan fried veal sweetbreads

apricot-thyme gastrique
18

grilled lamb chops

fried polenta, lavender, whole grain mustard
and honey jus
21

***tartare de boeuf**

(limited availability)
hand chopped to order, shallots, capers, sea
salt, egg yolk
18

calamar frit

atlantic squid, chickpea and rice flour,
harissa rouille
15

penn cove clams and chorizo

house made chorizo,
white wine, oregano, tomato coulis
20

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
20
with a side of fries
25

entrees

***bistro burger**

painted hills ground beef, house baked bun, watercress, red wine onions, aioli,
graffton village reserve cheddar, french fries
18.5
split plate
20.5

***steak frites**

painted hills hanger steak, pt. reyes blue cheese aioli, grilled broccolini, french fries
29

pan roasted washington airline chicken breast

polenta, braised endive, rosemary-smoked blue cheese pan jus
26

mushroom risotto

parisian ham, parmigiano-reggiano
19.5

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes
24

penn cove manila clams and chorizo

house made chorizo, white wine, oregano, tomato coulis
28

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic
28
with a side of fries
33

on the side...

french fries
6

mixed greens,
vinaigrette
6

fried polenta,
honey-mustard jus
6

grilled broccolini
8

puy lentils with
bacon
6

fried egg
2

Seabiscuit
bakery
baguette with
butter