

Weekend Highlights

Autumn's Bounty

November 22, 23, 24
\$35 per meal

Warm Autumnal Salad

Roasted Radish and Fennel,
Tossed with Kale, Apple, and a Fig Vinaigrette
Goat Cheese, Pomegranate Arils
Toasted Walnuts with Herbes de Provence
Winter Fruit Balsamic Vinegar Reduction

Crispy Duck Breast

Over a Farm Vegetable Ragout
Squash, Turnip, Carrot, Tomato, Eggplant
Cannellini Beans
French Blend Extra Virgin Olive Oil

Gelato

Lemon Co-Milled Olive Oil
Maldon Sea Salt

Pairings

IL Fiorello Olive Leaf Gin Martini

Australian Olive Leaf Gin, Dolin Vermouth
\$13

2023 Folk Machine

Pinot Noir

Santa Rosa, CA
Elegant Lean, Ripe, Opulent 11.7%
\$58

Tangerine Tornado, Blonde

Heretic Brewery & Distillery

A delicious force of nature bursting with
tangerine and gently dry hopped with Oregon
grown cascade hops. 9.0%
\$10

Recommendations

Pasta Puttanesca

Bucatini with Farm Tomato Sauce
Olives, Capers, Anchovy, Garlic
Parmesan Cheese
Leccino Extra Virgin Olive Oil

\$20

Weekend Highlights

Brunch from the Farm

November 15, 16, 17
\$30 per meal

Chard & Goat Cheese Quiche

Blistered Cherry Tomatoes
House-Made Bacon
French Blend Extra Virgin Olive Oil

Challah French Toast

Beet Butter
Spiced Pomegranate Syrup
Candied Pecans
Lemon Co-Milled Olive Oil

Gelato

Lemon Co-Milled Olive Oil
Maldon Sea Salt

Pairings

Bloody Mary

Vodka, House Bloody Mary Mix
Lime Juice
\$15

2023 Onward, Petillant Naturel

Malvasia Bianca

Fruity, Dry, Jasmine
Citrus Blossom & Melon Rind 11.9%
\$25

Tangerine Tornado, Blonde

Heretic Brewery & Distillery

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tangerine and gently dry hopped with Oregon
grown cascade hops. 9.0%

\$10

Recommendations

House-Made Pappardelle

Blistered Cherry Tomatoes
Roasted Pepper Marinara
Farm Basil
Parmigiano Reggiano
Leccino Extra Virgin Olive Oil

\$20

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House-Made Pappardelle

Blistered Cherry Tomatoes

Roasted Pepper Marinara

Farm Basil

Parmigiano Reggiano

Leccino Extra Virgin Olive Oil

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Farm Thai Curry

November 8, 9, 10

\$30 per meal

Beet Crudo

Yellow Pepper Sauce

Pickled Peppers, Pomegranate,

Teriyaki, Nori, Vegan Caviar

Lime Co-Milled Olive Oil

Pumpkin Curry

Crispy Pork Belly

Farm Curry Paste, Sweet Peppers, Wilted Chard

Forbidden Rice, Coconut Milk

Makrut Lime Co-Milled Olive Oil

Gelato

Lemon Co-Milled Olive Oil

Maldon Sea Salt

Pairings

Pomegranate Margarita

Farm Pomegranate Juice, Lime Juice

Triple Sec, Tequila

\$15

2023 Folk Machine, Chenin Blanc

Clean, Full aromas of Rich Pear Notes 13%

\$12

Ivy Bells, Pilsner

Mare Island Brewing Co.

Cold Fermented, Lager 5.2%

\$10

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House-Made Pappardelle

Blistered Cherry Tomatoes

Roasted Pepper Marinara

Farm Basil

Parmigiano Reggiano

Leccino Extra Virgin Olive Oil

\$20

Featured Wines & Beer

Monomoy, Märzen Lager

Mare Island Brewing Co.

5.5%

\$10

Newtown Pippin & Palomino Cider

Scar of The Sea, San Luis Obispo

Bear Valley Ranch apples juice barrel fermented.

Aged for 12 months & refermented

with Palomino Grapes from Cucamonga Valley.

A bottling collaboration with Patagonia Provisions. 20%

750ml

\$40

2022 Domaine de la Damas, Grenache

HOBO, Santa Rosa, CA

Aromatic of licorice, spices and Red Fruits 14%

\$10

Specialty Cocktail

Fall Punch

Rum, Aperol, Orange Juice, Lime Juice,

Simple Syrup

\$13