

## SMALL PLATES

**\*NORTH BAY SHELLFISH KUMAMOTO OYSTERS (½ dozen raw) –  
Evo & lemon | Calabrian chili vinaigrette 22**

**NORTH BAY SHELLFISH PACIFIC OYSTERS (½ dozen cooked) – Lemon, garlic herb butter 22**

**\*SCALLOP CRUDO – Herb pistou, Israeli couscous, preserved lemon 17**

**\*FILET CARPACCIO – Evo, parmesan, balsamic reduction, arugula, parmesan 18**

**\*BUTTERFISH – Salad of shaved fennel, radish, pickled onions, oranges, pea shoots, spicy vinaigrette, bottarga 16**

*\*Suggested wine pairing: Domaine Zafeirakis, Microcosmos White, Greece 2022 8/gls ... 28/btl*

**WORLD'S BEST GRILLED CHEESE – Taleggio, sunny up egg, honey, house made sourdough, tomato soup 20**

**WILD MUSHROOM ARANCINI – Wild mushroom risotto stuffed with fresh mozzarella, deep fried and served over  
truffle parmesan cream 11**

**DUNGENESS CRAB AGNOLOTTI – Lobster, tomato & saffron broth, herb oil, scallions 18**

**BURRATA – Prosciutto, Asian pears, almonds, basil, evoo, Murray River flake salt 20**

**ROASTED POTATO GNOCCHI – Parmesan cream, black truffle, pistou, fried sage 15**

**BRAISED PORK BELLY – Natural jus, sunny up egg, gaufrettes, herb oil 17**

**POLENTA CROSTINI – Creamy parmesan polenta, wild mushroom ragu 15**

## SOUP & SALAD

**TOMATO BISQUE – 7 cup 9 bowl CLAM CHOWDER – 8 cup 10 bowl**

**HOUSE SALAD – Spring mix, candied walnuts, pecorino, shaved radish, raspberry vinaigrette 11**

**WILTED SPINACH SALAD – Bacon, walnuts, pomegranate, wine-soaked figs, goat cheese 16**

**ROASTED BEETS – Avocado, crushed almonds, spring mix, goat cheese, green goddess 15**

**CAESAR – Romaine, poached egg, croutons, white anchovies, fried capers, charred tomato vinaigrette 17**

**NASHI PEAR PANZANELLA – Prosciutto, pomegranate, arugula, parmesan, red onion, olive oil, black salt, grilled  
bread 17**

## HOUSE SPECIALTIES

**WOODFIRED FILET MIGNON – Black truffle compound butter, crispy phyllo potatoes, broccolini & butter braised  
leeks, demi-glace 57**

*\*Suggested wine pairing: Seghesio, Barbera d' Alba, Italy 2021 9/gls ... 32/btl*

**FLANK STEAK TAGLIATA – Fingerling potatoes, arugula salad, lemon, olive oil, pecorino, tomato & caper relish 41**

**CARBONARA – Guanciale, cracked black pepper, egg yolk, pecorino, spaghetti 28**

**LASAGNA BOLOGNESE – Layers of pasta, ricotta, mozzarella, parmesan & Bolognese sauce, garlic bread 36**

**VEAL SCALOPINI – Sauté of shallots & garlic, grape tomatoes, capers, white wine butter sauce, house made pasta 37**

**MUSHROOM & BUTTER BEAN CASSOULET – Aromatic vegetables, portabella & cremini mushrooms  
charred tomatoes, herb & vegetable broth, parmesan 27**

**GAME HEN – Crispy fingerling potatoes, roasted cauliflower, brussels sprouts, bacon, smoked tomato soffritto 38**

**TAGLIATELLE & CLAMS – Garlic, shallots, pancetta & prawns, white wine cream sauce, house made pasta, grilled  
garlic bread 34**

**GRILLED STEELHEAD – Lobster risotto, grilled asparagus, beurre blanc 39**

*\*Suggested wine pairing: Pleiades, Viognier, Bolinas, California, 2022 10/gls ... 36/btl*

**PORCHETTA – Pork loin stuffed with spinach, garlic, herbs & mozzarella, wrapped in pork belly, with lemon lentils &  
braised greens 37**

*\* Suggested wine pairing: Terra Rouge, Tete-a-Tete, Sierra foothills, 2015 8/gls ... 28/btl*

**BUTTERMILK FRIED ROCKY CHICKEN – Braised greens, whipped potatoes, gravy 31**

**511 BURGER – Tillamook cheddar, bacon, caramelized onion, lettuce, tomato, 1000 island, ciabatta bun, fries 24**

## PIZZA

**BURRATA – Burrata, plum tomato, basil, evoo 18**

**PESTO – Grilled chicken, artichoke hearts, roasted red peppers, red onion, parmesan, pine nuts 17**

The fine print: We use nuts, flour, dairy, berries, spices and other common allergens in preparing our menu items. Please notify your server of any food allergies in advance of your order to help find a suitable selection. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our dishes are priced to be served as described; any substitutions or additions will be subject to an extra charge. Takeout orders will have a 15% Gratuity added. An 18% Gratuity will be added to parties of 6 or more. Split checks are available at your server's discretion, and will include a 20% gratuity with parties of 6 or more. There will be a corkage fee of \$20 per bottle and cakeage fee of \$2 per person. The first bread basket is complimentary, additional baskets are \$3. We do not accept personal checks. We are not responsible for any lost or damaged personal items

