



# THE FRONT ROOM

## BAR & LOUNGE

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

GF denotes gluten free items; V denotes vegan items.

Our kitchen is not vegan or gluten free.

**MARINATED GOOD FAITH FARMS ORGANIC OLIVES 6 GF V**

**SWEET AND SPICY ROSEMARY NUTS 8**

toasted mixed nuts served warm GF V

**HUMMUS AND CRUDITES 9**

smoked paprika, EVOO, pita bread V

**TRUFFLE PARMESAN FRIES 10**

roasted garlic aioli GF

**HOG ISLAND OYSTERS ON THE HALF SHELL (3 per order) 11**

hogwash, cocktail sauce GF

**CAESAR SALAD\* 11**

croutons, *Parmigiano Reggiano*, anchovy garlic dressing

ADD fried chicken tenders 6

ADD 3 gulf prawns 9

**BBQ SHORT RIB SLIDERS (2 per order) 11**

caramelized onions, fennel slaw, Costeaux roll

**GRILLED FISH TACOS 11**

*La Tortilla Factory* handmade tortillas,

slaw, cilantro cream, salsa

**PORK LUMPIA 12**

ground pork, cabbage, carrots, green onion, garlic

spicy sweet sour dip

**FRITTO MISTO 14**

batter fried rock shrimp, calamari, garden vegetables,

lemon garlic aioli

**PULLED PORK QUESADILLA 16**

pepper jack, poblano chill, guacamole, sour cream

**DI STEFANO BURRATA CHEESE 14**

arugula pesto, EVOO,

toasted pine nuts, grilled ciabatta

**PIZZA OF THE WEEK 15**

changes every Tuesday!

**TIPS & TOAST 17**

beef filet tips, mushrooms a la crème, grilled ciabatta

**ANGUS BEEF BURGER 17**

or **FIELD ROAST GRAIN PATTY 14 V**

served with

homemade zucchini pickles, french fries

choice of pepper jack or cheddar cheese

ADD: avocado, Hobbs' bacon \$2/ea.

**CHEESE PLATE 7, 18, 26**

Choose 1, 3 or 6 cheeses

**Pt. Reyes Bay Blue—Cow**

Farmstead Cheese Co.  
honeycomb

**Mt. Tam—Cow**

Cowgirl Creamery  
quince paste

**Carmody—Cow**

Bellwether Farms  
Estate persimmon jam

**Lucy—Goat**

Epicurean Connection  
Marcona almonds

**Purple Haze—Goat**

Cypress Grove  
Strawberry gastrique

**Bo Peep—Sheep**

Bohemian Creamery  
Sour cherry jam