



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

Sao Jorge—Cow

Joe Matos Cheese Factory

cranberry ginger compote

Bo Peep—Sheep

Bohemian Creamery

sour cherry jam

Fresh Chèvre—Goat

Shamrock Artisan Cheese

Estate persimmon jam

Broncha—Goat

Achadinha Cheese Co.

pickled grapes