

dinner



*Thoughtfully curated,
deliciously designed.*

Starters

Wild Mushroom Bisque	12	Little Gem Caesar	15
		Pickled red onion, boquerones, sumac bread crumbs, calabrian caesar vin	
Quattro Zuppa	12		
Piadina	15	Stonefruit Caprese	17
Grilled sourdough, market vegetables, warm garlic relish		Charred romesco sauce, burrata, herb ricotta lace, crouton duo	
Eggplant Stack	15	Stuffed Pluot	17
Pan fried eggplant, house pulled mozzarella, curried tomato sauce		Local greens, pennyroyal laychee, kombucha yuzu vin	
Foragers Salad	17	Mushroom Toast	17
Pickled & fermented summer fruit, charred mushroom, provencal miso vin		Ft. bragg sourdough, wild mushrooms, miso butter, sweet corn olive oil	
Squid Rellenos	17	Conserva Trio	17
Stuffed squid, charred corn, poblano cream sauce		Ft. bragg sourdough, white bean, preserved fish, marinated olives	
Tomales Bay Mussels	22		
Wild mushrooms, lime white wine broth, ft. bragg sourdough, rouille			

Community Plates

Linguine Vongole	42	Cioppino	42
Clams, squid ink bread crumbs, parsley, preserved lemon		Local catch, mussels, clams, tomato fennel broth, ft. bragg sourdough, rouille	
Local Catch	47	Vegan Zucchini Casserole	37
Quattro vegetable puree, castelvetro olives, preserved lemon		Zucchini, spaghetti squash, cashew cheese	
Nonna's Bolognese	42	Lamb Shank	47
Stemple creek beef, pappardelle, porcini sauce, pecorino		Creamy polenta, pennyroyal boont corners, roasted radish, heirloom carrots, lavender jus	
Spatchcock Chicken	47	Tri- Tip	52
Ft. bragg sourdough panzanella salad, salsa verde		House giardiniera, broccolini, ft. bragg sourdough, aged provolone	
Filet	57		
Stemple creek filet, smashed potatoes, market vegetables, date steak sauce			

(gf) – gluten free • **(gfa)** – gluten free available • **(v)** – vegan • **(va)** – vegan available

Please let us know of any dietary restrictions or allergies.

Consuming raw or undercooked eggs may increase your risk of foodborne illness.



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dessert

Cornbread Madeleines

Maple Lavender Glaze

9

Olive Oil Cake

Bruleed Citrus

9

Compressed Melon & Stone Fruit

Lardo Gelato, Walnut Pecan Crumble

9

24 Karat Carrot Cake

Caramelized Carrot Swirls

9

Chocolate Mousse

White Chocolate, Candied Lavender

9

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