

Autumn Menu 2025



*Thoughtfully curated,
deliciously designed.*

Starters

Butternut Soup

Pepitas, pumpkinseed oil, maple cream
(vegetarian)

11

Roasted Squash & Feta

Creamy squash & feta, spiced pistachios, rose harissa, honey, crispy sage, sourdough
(vegetarian)

13

Delicata Ricotta Toast

Zaatar ricotta, house foccacia, pear butter, delicata squash, pickled red onion, sea salt, aleppo pepper
(vegetarian)

11

Farmhouse Apple & Kale Salad

Pecorino, toasted walnuts, pomegranate, cider vinaigrette
(vegetarian)

13

Sourdough Pizzas

All pizzas available gluten-free upon request.

Redwood Forager

Mushrooms, potato, sausage, roasted garlic cream

25

Mendiano

Journeyman's sonoma rosso, nduja, sausage, pickled peppers, ricotta, local honey

25

Pear & Prosciutto

Local pears, pennyroyal laychee, balsamic glaze

25

Cheese Pie

Tomato basil garlic sauce
(vegetarian)

20

Autumn Squash

Butternut sauce, delicata squash, kale, pear butter, pomegranate
(vegetarian)

25

Seasonal Special

Chef's special pizza, ask your server

25

Desserts

Pear Panna Cotta

Roasted pears, pomegranate, balsamic glaze
(gf)

11

Chocolate Torte

Chocolate chips, sea salt, crème fraîche
(gf)

11

We extend our sincere gratitude to our valued partner vendors: Pennyroyal Farm, Sun Run Family Farm, Green Rainbow Farm, Nye Ranch Farm, Big Mesa Farm, Mist Farm Mendocino, Roundman's Smokehouse, Journeymans, Ft. Bragg Bakery, Mendocino Coast Produce, MendoFamily Forage, Foods In Season, Zero Acre Farms, Chefs Warehouse and SCP Mendocino Inn & Farm for their exceptional contributions.

Chef Tori Menna

(gf) – gluten free

(df) – dairy free

(gfa) – gluten free available

(dfa) – dairy free available available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added for parties of 6 or more