

## *small plates*

### DAILY MARKET SOUP 9

FRIENDS AND FAMILY BAKERY ORGANIC SOURDOUGH 7 (v)

### FANNY BAY OYSTER

*sea grapes + buddah's hand vinegar 3 / ea (gf)*

### BLISTERED SHISHITO CHILIES

*pickled sunchoke, whiskey barrel aged shoyu + mint 16 (v)*

### CARAMELIZED BRUSSELS SPROUTS

*maple syrup, sumac + fromage blanc 14 (gf)*

### CRISP CALAMARI

*slivered green onion, yuzu chili + smoked maldon salt 20*

### CURED MEAT AND CALIFORNIA ARTISAN CHEESES

*marcona almonds, country fruit bread + urban honeycomb 26*

### CHARRED PORTUGUESE OCTOPUS

*shaved fennel, fingerling potato, log chong sausage + green curry 21 (gf)*

## *entrees*

### BERBERE ROASTED CAULIFLOWER

*pasilla chili, toasted red lentil + coconut berbere 24 (gf, v)*

### HERITAGE RYE FETTUCCINI

*braised oxtail, rapini, meyer lemon + basil 27*

### PAN ROASTED DIVER SCALLOPS

*anise puree, kubiskernol + fuyu persimmon 34 (gf)*

### SEARED WILD KING SALMON

*brentwood corn, smokehouse bacon, savoy hash + shiso olive oil 32 (gf)*

### PAN SEARED YELLOWTAIL HAMACHI

*buckwheat soba, bok choi + ginger miso broth 32*

### ROASTED JIDORI CHICKEN

*black garlic, french leeks + sourdough 27*

### MOROCCAN-STYLE BRAISED LAMB SHANK

*honey dates, preserved lemon + cracked wheat 29*

### PRIME 14oz BEEF RIB-EYE

*sourdough spaetzel + butter fried flat leaf parsley 44*

### PUBLIC BURGER

*white aged cheddar, bacon, caramelized onion, arugula, brioche bun + kennebec fries 18*

## *sides / greens 9*

### ROASTED CAULIFLOWER

*berbere spice (gf, v)*

### KENNEBEC FRIES

*maldon salt (gf, v)*

### SEARED RAPINI

*garlic + extra virgin olive oil (gf, v)*

### CHANTERELLE MUSHROOMS

*french leeks + lemon (gf, v)*

### SWEET CORN SAVOY HASH

*smokehouse bacon (gf)*

### HEIRLOOM LETTUCE CAESAR

*sourdough crouton + reggiano parmesan*

### SHAVED LACINATO KALE

*pomegranate, ricotta salata +  
thai basil vinaigrette (gf)*