

small plates

DAILY MARKET SOUP 9

FRIENDS AND FAMILY BAKERY ORGANIC SOURDOUGH 7 (v)

FANNY BAY OYSTER

sea grapes, pickled rhubarb + shaved celery 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

english peas, morel mushroom + pumpkinseed oil 34 (gf)

SEARED WILD KING SALMON

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

PAN SEARED YELLOWTAIL HAMACHI

buckwheat soba, bok choy + ginger miso broth 32

ROASTED JIDORI CHICKEN

black garlic, french leeks + sourdough 27

CHAR-GRILLED BERKSHIRE PORK CHOP

crispy fingerling potato, san juanquin delta asparagus + spring asparagus pesto 25 (gf)

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)*