

SMALL PLATES

DINNER

Mayra's Soups / Seasonal Cremini Mushroom **Vegan/GF** Chalk Board / cup 7 bowl 8

Simply Good Olives / Mediterranean olives / local EVOO / rosemary / thyme / garlic / orange rind / 6

Polenta Fries / polenta sautéed w/pesto / topped w/grated parmesan / served w/roasted red pepper sauce / 14/18

Finger-Licking-Good / crispy sautéed fingerling potatoes / garlic / shallots / truffle salt / w/savory dipping sauces / 12/17 **Vegan** request

Cast Iron Shrimp / butter / wine / garlic / **GF** breadcrumbs / melted mozzarella cheese / 14

Beans-N-Greens / Rancho Gordo heirloom beans / seasonal braising greens / white wine & lemon / 12/19 **Vegan** upon request

Hot and Bubbly / fresh spinach / artichokes / smoked gouda / white cheddar / Red Fresno chili peppers / Hatch chili / 14

Gotta Have a Meatball / Niman Ranch angus beef / parmesan cheese / garlic & herbs / tomato sauce / melted cheese / **GF** 14/19

SALADS **Organic Greens- Mary's Organic Chicken - All Salads 16.5** Add: Chicken 4. Shrimp 6.

Farmer Daughter / greens / shredded beets / diced broccoli / carrots / toasted almonds / goat cheese / fig balsamic dressing

Super Foods Bowl / greens / chicken / ginger turmeric beets / goat cheese / quinoa / roasted tomatoes / edamame / lemon olive oil dressing

Cherry Blue / baby romaine / Point Reyes Blue cheese / Neufeld Farms dried cherries & walnuts / balsamic vinaigrette

Back Yard BBQ **Vegan** / romaine / roasted corn / tomatoes / black beans / bbq sauce / pepitas / tortilla strips / chipotle dressing / **Vegan**

Hippie Caesar **Vegan** / our version of the classic / w/atermelon radish / carrots / capers / parsnip hemp croutons / cashew dressing / **Vegan**

Stay Fit / greens / Mary's chicken breast / chickpeas / goat cheese / sundried tomatoes / olives / pepitas / basil vinaigrette

Get Chopped / baby greens / Mary's chicken breast / Applewood bacon / egg / avocado / creamy blue cheese dressing

Up Town **Vegan** / roasted beets / blood oranges / oranges / avocado / micro greens / hemp seeds / poppy seed dressing / **Vegan**

LARGE PLATES

Wild King Salmon / sumac salmon / saffron quinoa w/ pistachios, apricots, currents & artichokes / lemon olive oil / 32

Mary's Chicken / pan seared airline breast / potato leek cake / pea tendrils / herb mustard sauce / 28

French Cut Pork Chop / roasted asparagus / Romanesco broccoli / potato leek cake / seasonal fruit compote / 30

Homemade Gemelli Pasta / shrimp / fava beans / wild mushrooms / baby carrots / fennel pollen / white wine cream sauce / 28

Shepherd's Pie **Vegan** / roasted Italian fennel pollen sausage / carrots / mushrooms / English peas / mashed potato whip / 22 **Vegan**

Filet Mignon / herb ricotta goat cheese flan / roasted broccolini / shiitake mushrooms / sundried tomato caper relish / demi glaze / 34

Quinoa Sweet Potato Cakes **Vegan** / brussels sprouts slaw / lemon tahini / roasted red pepper & creamy cashew sauces / 20 **Vegan/GF**

Goat's Favorite Burger / Niman Ranch angus beef / Applewood bacon / blue cheese / aioli / house made ketchup / 19

NEAPOLITAN STYLE PIZZAS **Gluten-Free Vegan** Pizza Crust Optional -3 **Vegan Cheese Optional -3**

In Season / pesto / goat cheese / mozzarella / shaved parmesan / grilled chicken / roasted roma tomatoes / red onion / lemon oil / 21

Margherita / tomato sauce / Grande fresh mozzarella / basil / 16

Four Cheese Fig & Pig / house made fig spread / fontina / asiago / goat & blue cheese / prosciutto / wild baby arugula / 21.5

Mediterranean / pesto sauce / mozzarella cheese / roasted tomatoes / kalamata olives / artichokes / cremini mushrooms / red onion / 19

Into The Woods / French onion mascarpone / Hen of the Woods mushrooms / mozzarella trio / sweetie drop peppers / truffle oil / 23

The Pearl **Vegan** / tomato sauce / mozzarella / fennel pollen sausage / pepperoncini / beech mushrooms / pearl onion / basil / 22 **Vegan**

Fog Lifter / tomato sauce / mozzarella / Fontanini spicy Italian fennel sausage / pepperoni / Applewood smoked bacon / 22

Perfect Pair / EVOO / mozzarella / roasted pears / Point Reyes blue cheese / smoked uncured ham / wild baby arugula / fennel / 21.5

Because we are not a **Gluten-Free** restaurant we cannot guarantee that cross-contamination will not occur.

EVOO = Extra virgin olive oil **GF** = *Gluten Free*. **Vegan**. A 20% tip will be added to parties of 6 or more.

A 4.5% service charge will be applied to offset rising costs.