

## SMALL PLATES

August 11, 2009

### Hummus 8

with House Made Pita & Za'atar

### Monterey Bay Calamari Panzanella 13

with Piquillo Peppers, Spring Onion & Pimentón

### Brentwood Corn Soup 8

with Crispy Serrano & Chives

### Heirloom Tomatoes & Tahini 9

with Cucumber, Dill & Marash Pepper

### Roasted Red Beets 8.5

with Labneh, Argan Oil & Toasted Coriander

### Tomato Braised Pork Meatballs 12

with Creamy Polenta, Marinara & Reggiano

### Steamed Broccoli 8

with Toasted Garlic, Chile & Sherry Vinegar

### Pimientos de Padron 9

with Fleur de Sel & Olive Oil

### Free Range Chicken Spiedini 12.5

with Bread, Cilantro, Chile & Onions

### Arugula Salad 9

with Almonds, Manchego & Honey Vinaigrette

### Panzarotto & Marinara 9.5

with Fresh Mozzarella & Marinated Artichokes

### Grilled Peach Bruschetta 9

with Fresh Ricotta, Wild Arugula & Honey

## LARGER PLATES

### Roasted Wild Coho Salmon 27

with Garbanzo Beans & Lemon-Radish Salsa Verde

### Hand Cut Noodles 20 / 12

with Tomato Confit, Basil & Ricotta Salata

### Grilled Organic Pork Chop 24

with Summer Squash Bread Pudding & Braised Rapini

### Braised Rosie's Chicken 20

with Rosemary, Lemon & Basmati Rice

### Grilled Niman Ranch Skirt Steak 26

with New Potatoes, Green Beans & Red Wine Butter

### Crispy Onions 6

### Marinated Olives 4

Chef Mark Gordon

Gratuity of 18% may be added for Parties of 6 or More

## BEER

### On Tap

Mt. Tam Pale Ale 6

Trumer Pilsner 7

Anchor Liberty Ale 7

### Bottles

Beck's N.A., Germany 5

Stella Artois, Belgium 6

Hoegaarden, Belgium 6

Chimay Ale, Blue Label, Belgium 10

Guinness Extra Stout, Ireland 6.5

## BEVERAGES

### Italian Sodas 3

Cranberry, Black Currant, Strawberry or Blackberry

### Sodas 2

Coke, Diet Coke, Sprite, Ginger Ale or Root Beer

### Waters

Lauretana Still 7.5

Lauretana Sparkling 7.5

Tap 0

## COFFEE & TEA

House Coffee 2

Espresso 2

Double Espresso 3

Americano 2

Macchiato 2

Café Latte 4

Cappuccino 3

Mocha 4

Café Au Lait 3

Chocolate Chaud 3

## FAR LEAVES FINE TEA 4.5

Peach Apricot Ceylon

Breakfast

Earl Grey

Chocolate Mint

Charcoal Fired Oolong

Moroccan Mint

Genmaicha

Green & Rose

Lemon Verbena\*

Rooibos\*

Lemon Grass Medley\*

Fresh Mint Tisane\*

\*Organic