

STARTERS

Local Salad	9
Radicchio, arugula, frisee, endive, pancetta, candied walnuts, balsamic vinaigrette, Grana Padano	
Caesar Salad	8.5
Romaine, white anchovy, croutons, basil, Grana Padano	
Summer Vegetable Salad	8.5
Cucumber, watermelon, corn, beets, tomatoes, arugula, romaine, feta, lemon thyme vinaigrette	
Seared Spiced Steak Salad	8.5
Strawberries, Fava beans, radish, almonds, chevre, basil vinaigrette	
BBQ Baby Back Ribs	8
Wood roasted, arugula, pineapple, pickled red onion	
Seasonal Soup	8
House-made	
Prince Edward Island Mussels and Clams	14.5
Spicy white wine tomato with herb fries	
Tri-color warm Cerignola Olives	5
Garlic, chili, citrus zest	
Burrata	13
Calabrian chili, Stonehouse olive oil, crostini, sea salt	
Backed Macaroni and Cheese	
Brioche bread crumbs	9
Add bacon	2

MAIN

Organic Chicken, Half or Whole	15/20
Mashed potato and gravy	
Flat Iron Steak	16.5
Herb Fries, Chimichurri	
Wood Roasted Pork Chop	19
Peaches, red cabbage, smoked bacon	
Fresh Fish of the Day	AQ
House-made Fettuccine	16
Ragu alla Bolognese, garlic, basil, chili flakes, Grana Padano	
Spaghetti & Meatballs	16
Grana Padano	
Pesto-Gnocchi Primavera	16
Summer vegetables, Grana Padano	
Linguine with Mussels & Clams	17
Spicy white wine tomato sauce, bread crumbs	

SIDES

Wood Roasted Corn on the Cob	6
Grana Padano, parsley and lemon	
Radicchio	6
Toasted almonds, chevre, balsamic	
Sauteed Broccolini	6
With garlic, chili flakes, lemon	
Herb Fries/Truffle-Parmesan Fries	5/7

WOOD OVEN PIZZA

FOR LARGE ADD 5

Local Pizza	17
Mozzarella, goat cheese, pepperoni, bacon, house-made sausage	
Salsiccia	16
House-made fennel sausage, fresh mozzarella, scallions, Calabrian chilies, Stonehouse olive oil	
Fungi	16
Roasted wild and cultivated mushrooms, mozzarella, roasted garlic, arugula, truffle oil	
Linguica	16
Linguica sausage, caramelized onions, red bell peppers, cheddar	
Margherita	14
Tomato, mozzarella, Grana Padano, basil, Stonehouse olive oil	
My Way Pizza	17
Customize your pie with any three ingredients (tomato sauce and mozzarella on us)	
Calzone	17
Zucchini, summer squash, broccolini, goat cheese, pesto, chili flakes	

LOCAL COCKTAILS

330 10

Bowmore Legend Scotch, Apple Juice, Lillet Blanc with a dash of Orange Bitters served over ice with a brandied cherry

Bubbly Pear 10

Stoli Vanilla Vodka, Poire William Eau-de-Vie, Prosecco with Pear Nectar stirred & served with a pear wedge in a flute

Fort Point 10

Templeton Rye Whiskey, Benedictinem Lemon Juice topped with Fever Tree Ginger Beer stirred with fresh ginger and served with a lemon wedge

Bolinas Fogcutter 10

Mount Gay Silver Rum, Plymouth Gin, Korbel Brandy with a dash of Cointreau, shaken & poured over crushed ice with a float of Cherry Heeriny

Panhandle 10

El Jimador Tequila, Lillet Blanc, Lemon with a dash of Orange Bitters served up with a lemon twist

Potreo Hill 10

Junipero Gin, St. Germain, Lime Juice, Cucumber shaken & served over ice with a lime wedge

Sazerac 10

Templeton Rye Whiskey, Peychauds Bitters and an Absinthe rinse, served in a coupe

DESSERT

Panna Cotta 7

Bread Pudding
Walnut and mixed berry bread pudding, vanilla gelato, cinnamon caramel, candied walnuts 7.5

Affogato
Vanilla gelato, shot of espresso 6

Chocolate Souffle
Crème anglaise, cinnamon caramel 9

Buenos Aries Gellato
Caffe, vanilla bean, pistachio 2 a scoop