

Early summer

SHARE

Crazy Good Chickpea Fries, Garden Basil Aioli	6
Crispy Jumbo Asparagus Meyer Lemon Aioli	7
Today's Best Oysters Chilled, with Champagne Mignonette & Cocktail Sauce	2.50 ea
Thai Curry Mussels Shoe String Fries	13
Napa's Fatted Calf Charcuterie Artisanal Pâté, Cured Meats, Grain Mustard & Sweet-Sour Onions	16
Local Artisanal Cheeses Tasting of 3, Spanish Fig-Almond Bar, Lavender Honey, Model Baguette	16
Cris's Grilled Flatbread Pequillo Pepper Hummus, Marinated Olives, Living Watercress	9
Spiced Chicken-Cashew Lettuce Cups Sweet Chili Jam	9

VINeleven Soup Rancho Gordo Runner Beans, Caggiano Chorizo, Sautéed Escarole, Cornbread Croutons	7
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Heirloom Garden Zucchini Salad Shaved Reggiano Parmesan, Castelvetrano Olives, Mint, Meyer Lemon Vinaigrette	7
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Summer Fig Salad Wild Arugula, Crispy Prosciutto, Laura Chenel Chevre, Toasted Pine Nuts, Fig-Port Vinaigrette	9
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Fennel and Coriander Crusted Ahi Tuna Cucumber-Radish-Avocado Salad, Ginger-Wasabi Vinaigrette, Chili Oil	14
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Little Gems Romaine Green Goddess Dressing, Parmesan Crisp Available with Caesar Dressing / Add Chicken	9 12
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Smoked Chicken "Macho" Salad Greens, Avocado, Tomatoes, Goat Cheese, Pecans, Dates, Cornmeal Croutons, Mustard Vinaigrette	13
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Slider Show KC BBQ Pork, White Castle Remix, East Coast Crab Cake	15
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Angus Burger Buttered Brioche Bun, Shawn's Pickles, Cheese	11
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Spicy "Knife and Fork" Chorizo Burger Caggiano Chorizo, Griddled Model Bakery Bun, Aged Cheddar, Watercress, Chipotle Aioli, Sunny Egg	12
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Brian's Kansas City Style BBQ Pork Ribs (4) Celery Seed Slaw	12
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Moroccan Spiced Skirt Steak Chickpea Fries	15
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Smoked Ribeye Morel Mushrooms, Braised Escarole, Nueske's Bacon	18
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Lamb Meatballs with Redwood Hill Farm Goat Feta Organic Tomato Sauce with Cinnamon	14
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Wild King Salmon White Corn Succotash, Pequillo Pepper Sauce, Sausalito Springs Watercress	18
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Wild Maryland Soft Shell Crab Spicy Remoulade, Pepper Relish	14
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Porcini Ravioli Fava Beans, White Corn, Truffle Oil, Vella Dry Jack	18
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Our menu has no rules, just a great selection of foods to be shared and enjoyed in any order.

Our menu takes inspiration and guidance from the seasons, our new Heirloom Garden, supporting local artisans and a passion for great food.

We source all our fish in partnership with the Monterey Bay Aquarium's Seafood Watch guidelines.

Executive Chef:

Brian Whitmer




SMALL PLATES

We support local artisans: Redwood Hill Farm, Sonoma County Poultry, Caggiano Sausage, Hobb's Smoked Meats, Model Bakery, Fatted Calf, Wine Country Pasta, Laura Chenel Chevre, Rancho Gordo Beans, Point Reyes Farmstead Cheese, Tomales Bay Cheese Co, Three Twins Ice Cream

