

BUTCHERS - & - BARBERS

SNACKS

popcorn, roasted garlic, rosemary, thyme oil
3

herbed french fries, dijon aioli, ketchup
5

house-made pickles
5

market crudité, spiced yogurt tahini
6

oysters, mignonette
2.50 ea

GARDEN

roasted cauliflower, brown butter, sheep's milk feta
10

arugula, pear, house-made ricotta, sesame vinaigrette
12

butter lettuce, mixed herbs, avocado, radish, green goddess
12

delicata squash, persimmon, burrata, smoked trout roe
16

farro, chanterelle, spigarello, egg
18

SEA

halibut crudo, lemon, chives, cilantro,
olives, pluots
15

mussels, white beer, crème fraîche, fennel, leeks,
charred lemon, habañero
16

ocean trout, parsnips, hazelnuts, celery
24

CHARCUTERIE BOARD

assorted pates, mousse, cured meats,
house-made pickles
16

RANCH

pork rilletes, grilled bread
10

steak tartare, sunchokes, capers, pickled shallots
15

lamb sausage, lentils, pickled mustard seeds, radish
18

b&b burger, gruyère, arugula, red onion,
bread & butter pickles
15

roasted chicken, french curry, baby carrots,
salt-baked peaches
20

grilled hanger steak, point Reyes blue cheese butter,
la ratte potatoes
24

bone-in pork chop, beans, escarole,
plum & pine nut gremolata
27

28-day dry-aged côte de boeuf, 34 oz.
90

SWEET THINGS

salted chocolate chip cookies & sarsaparilla float
10

butterscotch pudding, persimmon, walnut crumble
10

french apple tart, goat cheese & bay leaf ice cream
10