

LUNCH

Monday – Friday 11:30 am to 2:00 pm

STARTERS*

- drakes bay oysters** –
on the half shell, jalapeño mignonette \$13
- little gem lettuces** –
creamy parmesan dressing, anchovies \$10
- organic sunchoke bisque** –
slow cooked winter greens, shallot confit, picholine olive \$13
- shaved fennel, apple, & cucumber salad** –
wood grilled prawns, juniper vinaigrette \$15
- heirloom potato bisque** –
sautéed foie gras, sweet onions, black truffle \$19
- mixed young lettuces** –
fruits, vegetables, @ herbs, champagne vinaigrette \$10
- yellow fin tuna carpaccio** –
winter vegetable crudités, celery juice vinaigrette \$15

DUNGENESS CRAB, F/V RONY LYNN, HALF MOON BAY*

- dungeness crab bisque** –
kefir lime, pear, vanilla foam \$15
- dungeness crab salad** – *mixed winter chicories,
creamy citrus vinaigrette, candied pecans* \$16
- dungeness crab “BLT”** – *apple wood smoked bacon,
avocado, sundried tomato pesto, “chips @ dip”* \$17
- tasting of all three** – *soup, salad, @ sandwich* \$24

SANDWICHES @ LIGHTER FARE*

- select andante dairy cheeses** \$17
- grass fed beef burger** –
artisan cheddar, hand cut fries \$17
- grilled cheese** – *blend of mezzo seco monterey jack
@ fiscalini cheddar, butter lettuce salad* \$12
- wood grilled flatbread** – *broccoli rabe, caramelized
onions, parsley pesto, shaved “pepato”* \$16

ENTRÉES*

- marin mediterranean mussels** –
smoked paprika butter \$15
- “fried chicken & waffles”** – *butter milk brined game
hen, herb gravy, southern style greens* \$18
- black cod** – *from the plancha, “brandade,” toasted
brussels sprout leaves* \$19
- wood grilled pork** – *house made morcilla, heirloom
potato @ chicory salad* \$21
- day boat salmon** – *gently poached, parsnip
mouseline, swiss chard, toasted kale, vadouvan* \$19
- stinging nettle tortellini** –
crushed tomato sauce, sheep’s milk ricotta \$16
- marin sun farms grass fed beef** –
wood grilled, worcestershire butter, mizuna salad \$23

LUNCH TASTING* \$23

Four mini courses served at once, plus a dessert:

- **little gem lettuces** –
creamy parmesan dressing, anchovies
- **sunchoke bisque**
- **“chips & dip”**
choice of entree:
black cod
from the plancha, “brandade,” toasted brussels sprouts
– or –
- mini grass fed beef burger**
– or –
- stinging nettle tortellini**
crushed tomato sauce, ricotta
dessert:
meyer lemon cake –
cranberry glaze, crème fraîche ice cream

DESSERTS

- meyer lemon cake** –
cranberry glaze, crème fraîche ice cream \$8
- roasted chestnut pot de crème** – *caramelized
butternut squash, pfeffernüssen cookie* \$8
- sticky toffee pudding** – *whipped crème fraîche* \$8
- almond cake** – *chocolate sorbet* \$8

Make a reservation with Open Table or call: 415.339.4750

split plate charge \$4 • \$25 corkage fee per 750ml bottle, 2 bottle limit; fee waived for each bottle purchased • 18% gratuity added to parties of 6 or more

* these items are served undercooked, or may contain ingredients that are considered undercooked, as defined by the federal food code; we are pleased to offer, upon request, information regarding the safety of consuming raw or undercooked foods.



murraycircle

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