

murraycircle

fort baker · sausalito

available

april 13th – april 17th 2017

- warm pistachios** orange peel, rosemary, black peppercorns 4.
marinated olives/grilled flatbread red lentil hummus, citrus 9.
umami popcorn parmesan, porcini, nutritional yeast, celery salt 5.
coal roasted onion dip and chips 5.
hand cut fries black garlic, ricotta salata 8.
cheese tour half board 19. full board 35.
- star route farms lettuces** pickled strawberries, hazelnuts, warm cabécou crouton 11.
chopped romaine salad blueberries, avocado, crispy capers, feta, almonds, citrus vinaigrette 12.
quinoa mac & midnight moon goat cheese crispy quinoa 9.
fava & chickpea falafel harissa, hazelnut, dill yogurt, in-house preserved vegetables, mint 15.
shishito pepper bruschetta house made sourdough, cherry tomatoes, fromage blanc, cured egg yolk 13. add chorizo 3.
crispy duck wings jicama, lime salt 15.
- prather ranch pastured beef burger*** fiscalini cheddar, house made bun, traditional garnish 18.
roasted maitake mushroom grilled thin bread, traditional garnish 15.
(add avocado, bacon, brie cheese, mushrooms) each additional 2.
turkey sandwich marinated artichokes, chipotle aioli, provolone, grain mustard, ciabatta 16.
(all sandwiches served with coal roasted onion dip and chips)
- steamed mussels** white wine, crème fraîche, shallots, roasted garlic, grilled bread 18.
grilled prime bavette steak* spicy greens, horseradish crème fraîche 28.
mcfarland springs trout * green bean and whole grain mustard salad 27.
roasted petaluma chicken for two smoked sourdough and prune stuffing, garden lettuces 52.
- coconut profiterole** 10.
dulce de leche bavarian, espresso ganache
s' more entrement 10.
cocoa nib anglaise, toasted marshmallow
melon 10
white chocolate yogurt mousse, curry granola

**the federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*