



#### OLIVES & NUTS

Manzanilla, Picholine & Nicoise olives, seasoned pistachios - 5

#### HOUSE CUT FRENCH FRIES WITH AIOLI

Crispy fries, house-made garlic-lemon mayonnaise - 5

#### SOUP OF THE DAY - 6

#### OCTOPUS

Grilled, tender, local greens, smoked paprika, lemon - 10

#### GRILLED GARLIC BRUSCHETTA

Fresh mozzarella, local heirloom tomatoes, basil, Calivirgin olive oil - 8

#### MIXED FRY

Spring Hill's Mike's Firehouse pepper jack, onion rings, mushrooms, local vegetables, ranch dressing - 12

#### CHEESE PLATE

Four artisanal cheeses, pickled raisins, honeycomb, local fruit & raisin hazelnut toast - 12

#### SAUSAGE BOARD

House made honey-walnut Duroc pork sausage & artisanal salumi, house-made pickles, mustard - 13

#### ORGANIC MAC N' CHEESE

Traditional baked elbows & Spring Hill organic cheddar cheese sauce, butter-crumble topping - 8

#### ANTIPASTO PLATTER

Chefs' choice of cheeses, meats & assorted goodies - 18



#### GREEN SALAD

La Milpa Organica's greens, local vegetables, crispy chickpeas, Moroccan spice vinaigrette - 8

#### FIGS & BACON

Vande rose bacon, local figs, arugula, blue cheese, red wine vinaigrette - 9

#### LOCAL ASIAN PEARS & MARCONA ALMONDS

La Milpa mixed greens, smoked San Simon cheese, herb vinaigrette - 8



#### CHIANG-MAI STYLE VEGETARIAN CURRY

Local winter squash, vegetables & cashews, Chiang-mai curry\*, coconut-fruit relish, Thai jasmine rice - 14

#### CATCH OF THE DAY

Local mushroom & sweet corn barlotto - 19  
(like risotto but made with barley)

#### CRISPY SKIN JIDORI CHICKEN

Mediterranean salad of local tomatoes, cucumbers, vegetables, & chickpeas, capers, baby artichoke- herb jus (please allow 25 minutes) - 19

#### THE BURGER

All natural Brandt beef patty, Gruyere cheese, caramelized onions served on a brioche bun with dijonnaise, house-made pickles & fries - 13  
(please allow up to twenty minutes for well done steak/burger)

#### THE STEAK

8 oz. Prime flat iron, ratatouille of local eggplant, squash, tomatoes, & peppers, white anchovy fillet, herb oil - 20

#### NOTES FROM THE KITCHEN

##### \* Chiang-Mai Curry -

This northern Thai curry is influenced by Chiang-Mai's proximity to Myanmar (Burma), and is closer to an Indian style curry than a Thai green or red curry. Warmly spiced with chile, coriander, cumin, ginger & a touch of cinnamon, it is typically made with pork. We've prepared a vegetarian (vegan, in fact) version to show case locally grown produce as it transitions from summer to fall.

We thank:

Crow's Pass Farms

Sage Mt.

Schaner's Farm

La Milpa Organica

Suzie's Farm

& you for dining with us!



#### KATE'S KORNER

Domaine de Font Sainte's Corbieres Rosé is back by popular demand! Anyone close to me knows how I feel about this wine. Jodie, who runs the Kermit Lynch wholesale order desk, and I inevitably start talking about this wine at about 1 p.m. on Friday afternoons. "It's almost the weekend. It's almost time for a bottle of Gris de Gris . . . ahhhhhhh." Primarily Grenache Gris, it is bright, lively and you can drink it with just about anything. And, really, it's not just for the weekend. It's pink and delicious and can be consumed at any time of the day or week, even breakfast!

If pink wine is not your thing, try a bottle of the Meyer-Fonné Pinot Blanc. Meticulously made by Felix Meyer, this wine is an Alsatian beauty! It comes from old vines and is the perfect balance of fruit, flowers and mouth-watering acidity. Try it with one of Marguerite's fantastic summer salads.



Enjoy our selection of coffee, espresso & tea by Café Calabria along with a

seasonal fruit dessert - 6

daily chocolate - 6

ice cream sandwich - 7

*please note:*

*18% gratuity will be applied to tables of 6 or larger*