

Finistère

OYSTERS*

ON THE HALF SHELL ----- 4
Daily variety

CHEESE

BLEU D'AUVERGNE -----8
(Cow, France) fennel honey

MT TAM -----8
(Cow, California) jam

MIDNIGHT MOON -----8
(Goat, California) pickled cauliflower

SNACKS

Housemade sourdough, whipped butter -----8

Leek and mortadella croquettes -----8

Deviled eggs, chives, pimenton ----- 12

Marinated castelvetrano olives -----8

Pimento cheese, fried saltines ----- 12

Smoked salmon dip, buckwheat chips ----- 12

Chicken liver mousse, red onion jam ----- 12

SIDES

Grilled asparagus, balsamic -----9

Spinach, lemon, chili, garlic -----9

Maitake mushrooms, balsamic, sage ----- 10

Crispy fingerling potatoes, rosemary -----9

Creamy polenta, parmesan, herbs -----9

SMALL PLATES

PEA SOUP ----- 14
Creme fraiche, chive, crouton

SPRINGRAIN FARM GREENS ----- 12
Radish, cucumber, buttermilk dressing

ASPARAGUS SALAD ----- 18
Chevre, frisee, almond, apple

BEEF CARPACCIO ----- 15
Arugula, mustard aioli, cured egg yolk

CAULIFLOWER ----- 15
Eggplant puree, tahini, yogurt, red onion

PORK AND RICOTTA MEATBALLS ----- 18
Marinara, polenta, parmesan

FRIED WASHINGTON OYSTERS ----- 18
Green peppercorn aioli, fennel, meyer lemon

LARGE PLATES

PAPPAREDELLE ----- 26
Bolognese ragu, basil, parmesan

BUCATINI* ----- 28
Manila clams, fennel soffrito, pangrattato

PARISIAN GNOCCHI ----- 25
Pancetta, spinach, green garlic

MUSHROOM RISOTTO ----- 26
Leek, mascarpone, chives

SEARED SCALLOPS* ----- 38
Tomato butter, fregola, english peas, basil

CAPE CLEARE SALMON* ----- 34
Cauliflower puree, bok choy, grenobloise

PETIT FILET* ----- 38
Potato puree, asparagus, red wine sauce



*Consuming raw or undercooked eggs, meats, shellfish, or seafood may increase your risk of food borne illness.