

harvest

/dinner



shared

AVOCADO BRUSCHETTA 15
crispy garlic, fried capers,
chili, radish, levain bread

ITALIAN MEATBALLS 14
marinara, parmesan,
grilled ciabatta bread

AHI TUNA POKE 19
avocado, tamari marinade,
seaweed salad, wonton chips

salads

DINO KALE SALAD (GF) 17
lacinato kale, red beets, shaved
parmesan, bacon, polenta croutons,
lime vinaigrette

SUPER FOOD (GF) 18
cucumber, avocado, seasonal
berries, jicama, chopped romaine,
ginger-lime-cilantro vinaigrette

CHOPPED SALAD (GF) 16
mixed greens, fuji apple, walnuts,
dates, ewenique cheese,
sherry vinaigrette

CHICKEN CASHEW SALAD 18
kale, napa cabbage, sesame seeds,
carrots, crispy wontons,
ginger-cashew vinaigrette

add to any Salad or Main

Chicken 7 / Shrimp 9 / Salmon 14 / Steak 15

SOUP OF THE DAY 11

SPRING LETTUCE WRAPS 18
tempura shrimp, charred lime,
toasted seeds
SUB: grilled shrimp +3

CRAB CAKES 20
dungeness crab, orange,
grapefruit, fennel, citrus
vinaigrette, chipotle aioli

HUSHPUPIES 12
corn, cheddar, scallions, bell
pepper, maple sriracha butter,
cilantro aioli

plates

HOUSE MADE GNOCCHI 23
mama's rustic bolognese, pecorino

GRAIN BOWL 19
barley, quinoa, snow peas, beets,
avocado, mushrooms, seeds,
sweet potato, miso vinaigrette

SEARED SCALLOPS & RISOTTO (GF) 39
shaved brussels sprouts,
grape tomatoes, creamy lobster sauce

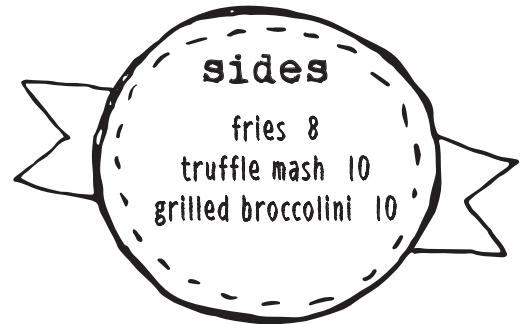
GRILLED PORK CHOP (GF) 36
sweet potato puree, sauteed spinach,
apple-onion compote

MARY'S FRIED CHICKEN 26
mashed potatoes, buttered
green beans, lemon butter sauce
** please allow 25 min prep time **

DEVILED EGGS (GF) 10
bacon, parsley

BRUSSELS SPROUTS (GF) 16
apple butter, bacon, chipotle
aioli, parmesan cheese

CHEESE & CHARCUTERIE PLATE 24
chef's selection 2 meats + 2 cheeses,
fruit compote, nuts, truffle honey,
warm baguette



HORSERADISH CRUSTED SALMON 29
basil infused potato puree,
broccolini, red wine butter sauce

WILD MUSHROOM RAVIOLI 26
butternut squash, sage, manchego,
sherry cream sauce

GLAZED SHORT RIBS 32
tamarind-chipotle glaze,
three-cheese polenta,
sauteed greens, gremolata

DANVILLE BURGER 21
1/2 pound, white cheddar,
onion, lettuce, tomato, pickles,
truffle aioli, potato bun, french fries

Executive Chef Noe Briseno

Bread service available for \$3. 20% gratuity for parties of 6 or more. Limit 3 credit cards per table.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

