

FOR THE TABLE

Spicy Pickled Garden Vegetables and Olives	6
French Fries, Smoked Paprika, Garlic, Horseradish Sauce	9
Brussels Sprouts, Hobbs' Applewood Bacon Jus	10
Warm Jalapeno Cornbread, Honey Butter	5
Sourdough Garlic Bread, Herbs, Parmesan Cheese	5

STARTERS

Pumpkin Soup, Sage, Pumpkin Seeds, Sour Cream	12
White Bean Soup, Ham Hocks, Garlic Crouton	14
Chopped Salad, Beans, Romaine, Pickled Vegetables, Roasted Pepper Vinaigrette	14
Garden Lettuces, Shaved Vegetables, Herbs, Citrus Dressing	10
Caesar Salad, Garlic Croutons, Shaved Parmesan, Black Pepper	10
Kale Salad, Apple, Squash, Pomegranate, Seeds, Almonds, Pecorino	13
<i>Add chicken to your salad...8</i>	

WOOD-FIRED PIZZAS

Tomato, Basil, Mozzarella	14
Broccoli Rabe, Roasted Garlic, Asiago Cheese, Olives	15
Four Cheeses, Chili, SMIP Ranch Greens	15
Bacon, Scallion, Garlic, Mozzarella, Sour Cream, Chili	17
Pepperoni, Mushroom, Bell Pepper, Red Onion	17

MAINS

Potato Dumplings, King Trumpet Mushrooms, Spinach, Tarragon	19
Spaghetti and Meatballs, Tomato, Basil, Parmesan Cheese	17
Cedar Plank Salmon, Roasted Leeks, Marble Potato, Onion Vinaigrette	28
Chicken Pot Pie, Bacon, Black Pepper Dough	18
Wood-Fired Half Chicken, Buttermilk Mashed Potatoes, Root Vegetables	26
Coleman Pork Chop, Broccoli, Onion Rings, Mac & Cheese	30
Braised Short Rib, Roasted Carrots, Horseradish, Cottage Potatoes	29
Peppercorn Flat Iron Steak, Sunchoke, Mushrooms, Blue Cheese, Walnuts	30
Almond-Wood Grilled Cheeseburger, French Fries, Pickles	19
Impossible Burger, French Fries, Pickles	19

Prime Rib Addition

Prime Rib, Pimento-Cheese Vegetables, Horseradish, Au Jus
\$45

A 4% Living Wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages and health insurance for all employees. Thank you for your support.

{House Cocktails}

Greyhound's Tooth <i>Vodka, Benedictine, Lemon Grapefruit, Bitters</i>	12
Cal-Train <i>Tequila, Spiced-Pear Liqueur Lemon, Cinnamon</i>	
McIntosh <i>Vodka, Calvados, Tuaca, Apple</i>	
Cardinal Punch <i>Jamaican & Barbados Rums, Aperol Lemon, Cinnamon, Peychaud's Bitters</i>	
Tropical Storm <i>Pineapple-Infused Gosling's Black Rum Fever-Tree Ginger Beer, Lime</i>	
Whiskey Smash <i>Bourbon, Sugar, Lemon, Mint</i>	

{Barreled-Aged Cocktails} 13

Brooklyn <i>Rye, Amer Picon Dry Vermouth, Maraschino</i>	
Old-Fashioned <i>Buffalo Trace Bourbon, Bitters Demerara Sugar</i>	
Negroni <i>Gin, Campari, Sweet Vermouth</i>	

{Beer}

Coors Light	5
Trumer Pils	7
Anchor Steam	7
Anderson Valley, Poleeko Pale Ale	7
Coronado Brewing, Islander IPA	7
Uinta, Hop Nosh IPA	7
Fort Point, Westfalia Red Ale	8
La Chouffe, Belgian Ale, 750 ml	30
Firestone Walker, Mocha Merlin	7
Clausthaler, non-alcoholic	5
Golden State, Gingergrass Cider	9

{Beverages}

Sparkling Lemonade	5/each
Sour Cherry Limeade	
Elderflower Soda	
Pomegranate Gingerade	
Lauretana Still or Sparkling Water	5/8

{Wines by the Glass}

SPARKLING

Champagne <i>Pierre Paillard, Extra Brut, Bouzy Grand Cru NV</i>	16
Rosé of Pinot Noir <i>Drusian, Rose Mari, Extra Dry, Veneto NV</i>	11
Prosecco Superiore <i>Adami, Conegliano Valdobbiadene, NV</i>	13

ROSÉ

Nerello Mascalese <i>Graci, Etna Rosato, Etna DOC 2016</i>	13
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WHITE

Grüner Veltliner <i>Hofer, Weinviertel 2015</i>	10
Pinot Grigio <i>Villa Locatelli, Friuli Isonzo 2016</i>	10
Grechetto <i>Arnaldo- Caprai, Colli Martani 2015</i>	10
Pinot Blanc <i>Kuentz-Bas, Alsace 2015</i>	11
Riesling <i>Josef Rosch, Cuvée Bacchus, Mosel 2015</i>	13
Chenin Blanc <i>Champalou, Vouvray Sec 2015</i>	12
Chardonnay <i>Alois Lageder, Alto Adige 2015</i>	12
Chardonnay <i>Routestock, Carneros 2014</i>	15
Chardonnay <i>Hendry, Barrel Fermented, Napa Valley 2014</i>	20

RED

Pinot Noir <i>McKinlay Vineyards, Willamette Valley 2015</i>	13
Pinot Noir <i>Tyler, Santa Barbara County 2015</i>	17
Nebbiolo <i>Vietti, Barolo, Castiglione 2013</i>	18
Sangiovese <i>Arnaldo- Caprai, Montefalco Rosso DOC 2012</i>	12
Malbec <i>Finca Decero, Remolinos, Mendoza 2015</i>	12
Zinfandel <i>Seghesio Vineyards, Sonoma 2015</i>	14
Merlot <i>Haut-Colombier, Côtes de Bordeaux 2014</i>	11
Syrah <i>Paul Jaboulet, Crozes-Hermitage, Les Jalets 2013</i>	15
Cabernet Sauvignon <i>Prelius, Maremma Toscana 2015</i>	12
Cabernet Sauvignon <i>Robert Craig, Napa Valley 2014</i>	20