

D I N N E R

FOR THE TABLE

ARTISAN CHEESE BOARD / 18

Local Creamery Cheeses, Truffle Honey, Chutney, Onion Jam, Crackers, Grilled Bread

CHARCUTERIE BOARD / 18

Assorted Local Cured Meats, Mustard, Pickled Vegetables, Crackers, Grilled Bread

TIMBER COVE BOARD / 25

2 Local Creamery Cheeses, 2 Cured Meats, Assorted Accoutrements

***TOMALES BAY OYSTERS / 21**

Seaweed Salad, Citrus Broth, Sesame

STARTERS

GRILLED SALMON WINGS / 15

BBQ Spice Rub, Grilled Lemon

DEVEILED EGGS / 8

Duck Confit, Pickled Mustard Seeds, Fennel

SMOKED TROUT CHOWDER / 14

Potato, Fennel, Cream, Micro Celery

***GEM LETTUCE CAESAR / 14**

Caesar Dressing, Parmesan Crostini, Frisee, Radicchio, Little Gem Lettuce

BABY MIXED GREENS / 13

Toasted Hazelnuts, Herbs, Shaved Pecorino, Honey-Sherry Vinaigrette

GOLDEN BEET SALAD / 14

Arugula, Soft Herbs, Lemon Vinaigrette, Pecan Butter, Humboldt Fog

FROM THE SEA

COLUMBIA RIVER STEELHEAD TROUT / 30

Cauliflower, Fregula Sarda, Fresno Peppers, Pickled Currants, Olive Vinaigrette

PETRALE SOLE / 34

Leeks, Crispy Saffron Risotto, Lobster Crème Sauce

FROM THE GARDEN

BUTTERNUT SQUASH PAPPARDELLE / 25

Roasted Squash, Charred Kale Pesto, Pecorino, Pumpkin Seed Crumble

FROM THE LAND

SMOKED SONOMA CHICKEN / 28

House Made Bacon, Fingerling Potatoes, Local Mushrooms, Pearl Onions, Red Wine

RICOTTA CAVATELLI / 29

Braised Lamb Ragu, Local Mushrooms, Tomato Confit, Parmesan

BRAISED BEEF SHORT RIBS / 38

Creamy Polenta, Crispy Brussels, Pickled Celery Root

GRILLED NY STRIP / 42

Caramelized Onion Potato Cake, Grilled Broccolini, Black Garlic Butter

SIDES 9 / EA

TRUFFLE MASHED POTATO

Parmesan, Crispy Skins, Chives

BRUSSELS SPROUTS

Butternut Squash, Pumpkin Seeds, Lemon

SWISS CHARD

Pickled Stems, Garlic

Chef/Partner Seadon Shouse
Executive Chef Nathan Enders

Water Upon Request. 20% Gratuity Added To Parties Of 6 or More.

*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness.

COAST
KITCHEN

