

**FOR
THE TABLE**

CHARCUTERIE BOARD 18
assorted local and imported cured meats, house made mustard, cherry peppers, pickled grapes, grilled bread

ARTISAN CHEESE BOARD 18
local creamery cheeses, onion jam, truffle honey, fruit compote, crackers, grilled bread

TIMBER COVE BOARD 25
2 local creamery cheeses, 2 cured meats, assorted accoutrements

DUCK LIVER PATE 14
rosé geleé, frisee, pickled mustard seeds, sourdough

*** TOMALES BAY OYSTERS 21**
6 local oysters, charred jalapeno mignonette

CALIFORNIA ASPARAGUS TOAST 18
grilled sourdough, caramelized onions, sunny side egg

GRILLED SALMON WINGS 11
bbq spice rub, lemon

DEVEILED EGGS 7
duck confit, pickled mustard seeds, wild fennel

SMOKED TROUT CHOWDER 14
fennel, crispy trout skin, micro cilantro

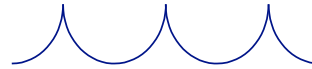
*** TUNA TARTAR 17**
seaweed salad, jalapeno, citrus dressing, sesame oil, seaweed wontons

TOTTEN INLET MUSSELS 18
neuske's bacon, bonito butter, spring onions, grilled bread

*** GEM LETTUCE CAESAR 14**
parmesan, caesar dressing, anchovies, croutons

CALIFORNIA ASPARAGUS SALAD 14
arugula, caramelized tangerine dressing, pickled strawberries, almonds, feta cheese

**C O A S T
K I T C H E N**



SIDES

10

**TRUFFLE MASHED
POTATO**
parmesan, crispy skins

ROASTED RADISHES
honey lavender dressing

SAUTEED KALE
garlic, bacon

**THANK YOU TO
OUR LOCAL
SUPPLIERS**

Bohemian Creamery
Shaft's Creamery
Tomales Bay Oysters
Sonoma Organics
Pazzo Marco Creamery
Molinari Charcuterie
and many more...

FROM THE SEA

PAN SEARED HALIBUT 32
soft polenta, sautéed spinach, pastrami glaze

***ALBACORE TUNA 30**
seaweed crusted, carrot aguachile, shaved vegetables, pickled mustard seeds

TIMBER COVE SEAFOOD STEW 34
saffron seafood broth, new potatoes, mussels, shrimp, squid, grilled bread

FROM THE GARDEN

SPRING GRAINS 25
quinoa, farro, asparagus, peas, sweet & sour apple sauce, arugula

MUSHROOM "CARBONARA" 24
housemade pasta, local mushrooms, parmesan, 62 degree egg yolk

FROM THE LAND

BRAISED BEEF SHORT RIB 30
turnip puree, sautéed snap peas, asparagus, rhubarb salsa, radishes

GRILLED PORK CHOP 33
bourbon brined pork chop, sautéed greens, beet gel, raisin ragout

SMOKED LOCAL CHICKEN 28
yellow & green wax beans, grain mustard, radishes, roasted garlic

GRILLED NY STRIP 46
whipped potatoes, garlicky sautéed broccoli rabe, mushroom butter

Chef Ronald Andrade
Chef/Partner Seadon Shouse

20% gratuity added to parties of 6 or more

*consuming raw or under-cooked items may increase your risk of food borne illness

STARTERS