

D I N N E R

FOR THE TABLE

ARTISAN CHEESE BOARD / 18

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

CHARCUTERIE BOARD / 18

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

TIMBER COVE BOARD / 25

2 Local Cheeses, 2 Cured Meats, Assorted Accoutrements

*TOMALES BAY OYSTERS / 21

Fresno-Lime Mignonette, Cucumber, Micro Celery

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

*BABY ROMAINE CAESAR / 14

Caesar Dressing, Frisee, Parmesan, Croutons

BABY MIXED GREENS / 13

Toasted Almonds, Herbs, Pecorino, Radishes
Champagne Vinaigrette

GOLDEN BEET SALAD / 14

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

FROM THE SEA

COLUMBIA RIVER STEELHEAD TROUT / 30

Fregula Sarda, Roasted Zucchini, Cipollini,
Citrus Nage

BLACKENED AMBERJACK / 32

Farro, Grilled Zucchini, Yellow Pepper Creme,
Espelette, Gremolata

FROM THE GARDEN

WARM QUINOA / 25

Basil Pistou, Tomato Confit, Fresno, Snap Peas

FROM THE LAND

SMOKED MARY'S CHICKEN / 26

Marble Potatoes, Green Beans, Cauliflower,
Salsa Verde

BISTRO TENDERLOIN / 36

Asparagus, Piquillo Pepper, Shallot, Mushrooms,
Fingerling Potatoes, Chimichurri

16oz GRASS FED LOCAL ANGUS RIBEYE / 65

Oak Ridge Farm Beef, Potato Pave,
Grilled Broccolini, Black Garlic Butter

SIDES 9 / EA

TRUFFLE MASHED POTATO

Parmesan, Crispy Skins, Chives

SUGAR SNAP PEAS & ROASTED MUSHROOMS

White Wine, Lemon, Herbs, Shallot, Garlic

GRILLED SMOKED CARROTS

Honey Sour Cream, Pistachio, Espelette

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

