

STARTERS

Meet me at

SOUP & SALADS

- Fresh Baked Parker House Rolls** *v*....10
Sweet Cream Butter, Sea Salt
- Roasted California Pistachios** *vg*....10
Rosemary, Sea Salt, Orange Zest
- Blue Crab Cake** *df*.....26
Dill Remoulade, Pickled Mushrooms,
Frisée, Radish
- Poached Oishii Prawns** *df,gf* 21
Bloody Mary Cocktail Sauce
- Umami Fries** *v*..... 14
Porcini, Parmesan, Truffle Oil
- Hummus** *v*.....21
Olives, Marinated Peppers, Eggplant,
Feta, Harrissa, Pita
- Pumpkin Arancini** *v,gf*..... 19
Jalapeño Aioli, Pepita Pesto,
Espelette, Parmesan
- Lobster Mac and Cheese** 24
Lobster Béchamel, Gruyère, Garlic
Crunchies
- Charcuterie Plate**..... 34
Selection of Meats, Local Cheese,
Pickled Vegetables, Fruit, Crostini
- Crispy Golden Potatoes** *v*..... 18
Gorgonzola Fondue, Leeks, Crispy
Shallots
- Ahi Tuna Poke*** *df* 23
Papaya, Red Onion, Cucumber, Radish,
Macadamia, Chili-Tamari, Wonton
- Crispy Fried Calamari** *df* 22
Crispy Fennel, Lemon-Tarragon Aioli
- Taleggio Bread** *v* 21
Roasted Garlic, Wild Mushrooms,
Walnuts, Baby Kale, Parmesan, Chili

MAINS

- Beer Battered Fort Bragg Cod** *df*... 29
Apple Slaw, Caper Aioli, Fries, Malt Vinegar
- Tomato-Beer Braised Beef Short Rib..** 38
Roasted Garlic Mashed Potato, Wilted
Spinach, Beer Batter Onions

*the federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

4% surcharge on food (excluding beverages) will be applied to all checks and distributed to kitchen staff. This surcharge is not a gratuity and is not distributed to servers.

20% service charge will be added to parties of 6 or more

- Roast Pumpkin Soup** *gf,v* 12
Apple Relish, Sherry, Crème Fraiche,
Crispy Sage

- Shaved Vegetable Salad** *v*..... 18
Organic Baby Carrots, Cucumber, Baby
Tomato, Chickpeas, Fennel, Radish,
Chopped Romaine, Radicchio, Frisée,
Pickled Red Onion, Dill Vinaigrette
add chicken, steak, or prawns +13

- Miso Caesar Salad** *v* 18
Romaine Hearts, Shaved Cucumber, Radish,
Baby Tomato, Parmesan, Sesame Croutons
add chicken, steak, or prawns +13
add anchovies +6

- Grilled Sumac Salmon** 30
Pole Beans, Pickled Golden Raisins,
Saffron Couscous, Roasted Beets,
Almonds, Frisée, Spinach,
Lemon-Harissa Vinaigrette, Feta

- Autumn Chicken Salad** *gf*..... 28
Roasted Butternut Squash, Apple,
Frisée, Radicchio, Grapes, Walnuts,
Blue Cheese, Cider Vinaigrette,
Crispy Sage

SANDWICHES & MORE

- Buttermilk Fried Chicken Sandwich...** 25
Grain Mustard Aioli, Butter Lettuce,
Tomato, Onion, Pickle, Brioche Bun

- Grilled Salmon BLT*** *df* 26
Dill Remoulade, Bacon, Tomato, Pickled
Red Onion, Arugula, Potato Pepper Bun

- Soz Grassfed Burger*** 26
Smoked Mozzarella, Caramelized Onion,
Red Pepper Aioli, Brioche Bun

- Grilled Steak Sandwich***..... 31
New York Strip, Point Reyes Blue
Cheese, Caramelized Onion,
Horseradish Aioli, Rustic Baguette

*all sandwiches include salad
substitute fries +5 or umami fries +7*

- Black Garlic Eggplant Tartine** *gf,v*.. 24
Open Faced with Black Garlic Glazed Eggplant,
Roasted Red Peppers, Sundried Tomato
Tapenade, Provolone, Tarragon Aioli, Arugula,
Smashed Heirloom Potatoes

*df - dairy free | gf - gluten free
vg - vegan | v - vegetarian*

*Some additional items may be modified to
accommodate the options above.*

Please ask your server.

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