



With the use of organic and sustainable ingredients, our "farm to table" approach uses nothing but the best produce, poultry, fish, and meat available from local farmers, ranchers, and fishermen. These ingredients provide the inspiration behind our ever-evolving menu. - **Chef Danny**

FLIRTATION

HOUSE MARINATED OLIVES & FLATBREAD 6

Greek Olives | Garlic | Fresh Herbs | Hummus House-Made Flatbread

CUTTING BOARD 12

Humboldt Fog | Manchego | Lardons | Red Pepper & Fig Jam | Rustic Bread

CHEF'S DAILY SOUP 6

Daily Creation of Seasonal Soup

FARM SALAD 8

Happy Boy Farms Organic Greens | Shredded Beets
Namasu Cucumbers | Maytag Blue Cheese
Candied Nuts | Red Wine Vin

CLASSIC CAESAR 8

Grilled Baby Gems | Lemon Caesar Dressing
Parmesan | House-Made Croutons

SHAVED FENNEL & PERSIMMON SALAD 9

Fuyu Persimmons | Humboldt Fog | Toasted Hazelnuts
Citrus Vinaigrette

THREE CHEESE MAC 8

Baby Swiss | Cheddar | Parmesan | Béchamel
Bread Crumbs | Compressed Tomato Salad

PAN ROASTED GNOCCHI 9

Hand-Made Gnocchi | Parsley Pesto | Cream

FAHRENHEIT FRIES 6

Sweet Potato | Yukon Gold Potato | Chili Aioli

SALMON TARTARE 12

Ikura | Quail Yolk | Kefir | Kennebec Chips

PANKO CRUSTED CALAMARI 9

Crisp Calamari | Garlic | Jalapeño

BRAISED BEEF CHEEKS 12

Wine Braised Natural Beef | Horseradish Beet Coulis
Compressed Arugula | Crème Fraiche

PORK BELLY CROQUE-MADAME 10

Pork Belly | Béchamel | Mustard "Sauerkraut"
Quail Egg

COMMITMENT

COWBOY BONE-IN RIB-EYE 34

22oz Creekstone Natural Beef | Creamed Cauliflower
Foyot

HANGER STEAK FRITES 24

Creekstone Natural Beef | Sun Dried Tomato Pistou
Grilled Asparagus | Fahrenheit Fries

ROSEMARY & HONEY GLAZED CHICKEN 20

Petaluma Chicken | Sweet Rice | Safflowers | Seasonal
Vegetables

CRISPY DUCK BREAST 23

Maple Leaf Farms Duck Breast | Forbidden Black Rice
Broccoli Rabé | Rhubarb-Demi

BRAISED SHORT RIB 22

Creekstone Natural Beef | Dr. Pepper Slow Braise
Grit Croquette | Spicy Bacon Greens

PAN SEARED FRESH FISH OF THE DAY 24

Locally Caught Fresh Fish of the Day | Escarole
Grilled Asparagus | Red Pepper Puree

CALIFORNIA SHRIMP SCAMPI 19

Hand-Made Fettuccine Pasta | Local Tomatoes | Lemon
& Cream | Fresh Local Herbs (*Can be prepared Vegetarian*)

HONEY GLAZED TEMPEH 20

Roasted Potatoes | Pearl Onions | Baby Spinach
Coconut Carrot Curry

THE BURGER 12

½ lb. Creekstone Natural Ground Brisket or House-Made
Vegetarian Burger | Brioche Bun | Choice of Cheese
Fahrenheit Fries

Add Stuff to your Burger: (*Fried Farm Egg, Avocado, House Bacon,
Onion Strings @ \$1 each*)

We proudly serve coffee, espresso, and teas from:



\$20 Corkage fees for wines

Executive Chef: **Danny Chu**

General Manager: **Troy Hutchens**