

14 MAY 2024

## SNACKS

- WINGEN BAKERY BREAD *sea salt & butter* / 6
- FRIED POTATO FLATBREAD *smoked chili & local cheddar* / 16
- PICKLED FAVA, OLIVES & WINTER KOHLRABI / 12 *add cantabrian anchovy* 6
- SAMISH BAY SHIGOKU OYSTERS *cherry & spruce mignonette\** / 8
- CRISPY LONELY MOUNTAIN BABY FAVA *tomino fonduta* / 18
- FERNDALE FARMSTEAD SCAMORZA FRITTO *salsa cruda, meyer lemon* / 20
- RABBIT & CHERRY SAUSAGE *young fennel, brown butter* / 18

## APPETIZERS

- CAESAR SALAD *little gem lettuces, pangrattato, sicilian anchovy & caper, parmigiano* / 18
- STAR ROUTE BUTTER LETTUCES *snap peas, mint, crispy leeks, spring garlic & buttermilk* / 18
- SEASCAPE STRAWBERRY & STRACCIATELLA *fava beans, treviso scapece & olio nuovo* / 20
- ZUCKERMAN ASPARAGUS *pickled ramp & full belly egg gribiche with spring chicories* / 20
- DAYBOAT HALIBUT CRUDO *kashiwase nectarine, caroselli cucumber & star route basil\** / 22
- BEEF TARTARE *sirloin steak, crispy shallot, dill pickles, farm egg, grilled country bread\** / 23

## ENTRÉES

- VADOUVAN CURRY *iacopi shelling beans, full belly choy, pumpkin seed, grilled flatbread* / 32
- FOGLINE FARMS CHICKEN *smoked zuckerman potato, roasted peach & chicken fat butter* / 34
- MARIN COAST HALIBUT *front porch floriani polenta, english pea & fava bean, hot mustard* / 44
- KLINGEMAN PORK CHOP *melty full belly collards, queso oaxaca & rojas brooks cherries* / 38
- GRASS FED FLAT IRON STEAK *grilled gem lettuce, yukon, porcini, maître d'hôtel butter* / 48
- BONE-IN DRY AGED RIBEYE / 175 for two

RANGE  
LIFE

*we will do our best to accommodate allergies, however, we respectfully decline substitutions*

*\*raw or undercooked meat, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*