



THE SERVER WILL EXPLAIN CHEF'S SEASONAL SPECIALS

TO BEGIN

FRESH SWEET CORN SOUP  
WITH DUNGENESS CRAB AND SAGE. \$8

FIRE ROASTED PEZZINI FARMS ARTICHOKE  
AIOLI AND VINAIGRETTE DIPPING SAUCES. \$9

FLAT BREAD MARGHERITA PIZZETTA  
TOMATOES, FRESH MOZZARELLA, BASIL  
REDUCED BALSAMIC VINEGAR AND SEA SALT. \$12

FLAT BREAD CHEESE PIZZETTA  
FONTINA, PARMESAN, MOZZARELLA CHEESE  
TOASTED SLICED ALMONDS  
ARUGULA SALAD. \$12

SIX OYSTERS FRESH  
SERVED ON THE HALF SHELL  
WITH CHIPOTLE MIGNONETTE,  
FRESH HORSERADISH. \$12

MONTEREY BAY CALAMARI FRITO  
MEYER LEMON, GREEN BEANS,  
POTATOES. \$16

ARTISAN CHEESE PLATE  
LOCAL HONEY AND CHEESES, ALMONDS,  
BAGUETTES AND CRACKERS. \$18

OSTRICH CARPACCIO  
LOCAL OSTRICH FROM WATSONVILLE  
SUNDRIED TOMATO VINAIGRETTE, QUAIL EGG,  
POCORINO CHEESE, CROSTINI. \$13

SEASONAL SALADS

ESCAROLE CAESAR SALAD  
SHAVED PECORINO AND COUNTRY OLIVES  
HOUSE MADE HERB CROUTONS. \$13  
\*ADD CHICKEN OR SEARED AHI TUNA \$5

GRILLED AHI NICOISE  
FRESH ORGANIC GREENS, OLIVES,  
COOKED EGG, FINGERLING POTATOES,  
FETA CHEESE, SWEET RED ONIONS  
GREEN BEANS, CAPER VINAIGRETTE. \$17

FAIRFAX SALAD BURRATTA CHEESE,  
SWEET TOMATOES, PESTO VINAIGRETTE. \$12

HOUSE SALAD

BABY GREENS, FRESH BERRIES  
AND TOASTED ALMONDS, VANILLA BEAN AND  
MEYER LEMON VINAIGRETTE. \$7

MAIN COURSES

DOUBLE CUT PORK CHOP  
WRAPPED WITH HOUSEMADE BACON AND  
ROSEMARY, DEMI JUS. \$28

MARY'S AIR CHILLED ORGANIC  
CHICKEN BREAST  
STUFFED WITH PROSCIUTTO AND GOAT CHEESE,  
GIGLI PASTA, GREENS, PESTO. \$21

GRILLED CREEKSTONE RIB EYE 12OZ  
FRESH HORSERADISH AND DEMI JUS. \$33

SHORTRIBS  
SLOW BRAISED IN A RICH DEMI. \$28

WILD SALMON  
DUSTED IN FENNEL POLLEN. \$28

HOUSE SMOKED SALMON FETTUCCHINE  
FETA AND CANDIED CITRUS CRÈME. \$24

ALL NATURAL ANGUS FILET MIGNON  
FLAVORED MUSTARD. \$32

HOUSEMADE BUTTERNUT SQUASH AND SAGE  
RAVIOLI  
BROWN SAGE BUTTER, PECORINO CHEESE. \$19

SIDES

ORANGE BALSAMIC MARINATED GRILLED  
ASPARAGUS. \$6

TWICE BAKED POTATO. \$5

MACARONI AND CHEESE WITH FONTINA,  
PARMESAN, ASIAGO, MOZZARELLA. \$6

ROAST BRUSSEL SPROUTS  
PANCETTA, FENNEL AND TRUFFLE OIL. \$6

SAUTÉ OF WILD MUSHROOMS  
GARLIC CONFIT. \$6