

# LOCAL FOOD FOR A SUSTAINABLE FUTURE



## SMALL PLATES

### **Soup Bowl 8.0**

warm, fresh, goodness

### **House-made Sausage 9.0**

caramelized onions, mustards

### **Brussels Sprouts 8.0**

deep fried in pork lard, topped with aioli and parmesan

### **Potato Fries 6.0**

deep fried in pork lard

## BURGERS – HALF LB

dressed greens and house made pickles

### **Beef 16.0**

gruyere, pork bacon

### **Dry Age Beef 18.0**

gruyere, mushrooms, pork bacon

### **Lamb 18.0**

manchego cheese, lamb bacon, chimichurri

### **Goat 18.0**

chevre, mushrooms, caramelized onions

## STEAK FRITES

pan sauce and side of dressed greens

Beef Ribeye or New York 36.0

Beef Filet Mignon 32.0

Lamb Loin or Rack Chop 36.0

Goat Loin or Rack Chop 36.0

Pork Loin Chop or Tenderloin 30.0

\*\*\* Other Butcher Case Cuts Market Price + \$15.0

## SALADS

### **Greek Salad 12.0**

balsamic vinaigrette, feta, olives, pickled red onion, sunflower seeds

### **Arugula Beet Salad 12.0**

arugula, roasted beets, blue cheese, candied pecans

### **Cole Slaw 6.0**

creamy southern style

## SPECIALS

dressed greens and house made pickles

### **Pulled Pork – East North Carolina 15.0**

Apple cider vinegar, crushed red pepper, coleslaw

### **Fried Chicken Plate 18.0**

pasture raised chicken, coleslaw, potato fries

## ADDITIONS

pork bacon 2.0

lamb bacon 2.0

pastured egg 2.0

caramelized onion 2.0

beet slices 2.0

house made pickles 2.0

## KIDS

burger and fries 10.0

grilled cheese and fries 9.0

We proudly serve produce that is locally sourced and most often organic. All Marin Sun Farms meats are grassfed, pasture raised, and sourced from small California family ranches including our own in the Point Reyes National Seashore. We work to ensure our region stays a viable and flourishing agricultural epicenter now and into the future for ongoing generations.

\*Water Served by Request

20% Service Charge for Parties with 6 Guests or more