



CREAM OF CARROT SOUP, 10

nantes carrots, fried baby fennel, crème fraiche

WATERCRESS SALAD, 14

roasted beets, citrus, goat cheese, sherry vinaigrette

ARTICHOKES & ASAPARAGUS, 15

soft boiled egg, lemon, parmesan, brown butter

eggs laid by strong birds, enjoying West Marin's pastures

DUO OF BONE MARROW, 12

Marin Sun Farms & Mindful Meats bones, herb salad, toast

marrow from beef cows next to marrow of dairy cows both grown rich from days of grazing grasses

GRASS-FED BEEF BURGER, 18

half a pound of beef, brioche bun, wagon wheel cheese, bacon, aioli, & fries

whole muscle blend from the sirloin to the round

GRASS-FED BEAST BURGER, 19

half a pound of this week's beast, Chef's choice of pairings, & fries

whole muscle blend of lamb, goat, or water buffalo

ROAST BEEF, 16

fromage blanc, horseradish, watercress, pickled onion, & fries

perfectly pink, thinly sliced sirloin

ROAST PORK, 16

brie, caramelized onion jam, arugula, & fries

pastured in Petaluma, lapping up left over brewer's grains, & organic milk & bread

FRIED CHICKEN, 20

beef tallow fried half of a bird with hand cut, tallow fried French fries & slaw

pastured & pecking since hatching, our birds roam wide, guarded by several serious dogs

STEAK FRITES, 36

butcher's cut of the week with hand cut & tallow fried French fries

only the best, hand selected for you

GELATO, 6 *water buffalo milk from Petaluma's Double 8 Dairy*

KIDS BEEF BURGER, 12

four ounces, cheddar cheese

KIDS ORGANIC HOT DOG, 12

Mindful Meats organic beef

KIDS GRILLED CHEESE, 10

cheddar, gruyere, brie

15% Service Charge on All Guest Checks. We Do Not Accept Gratuity. Thank you!

Consuming raw or undercooked meat may increase the risk of foodborne illness.

We are committed to creating a more sustainable food system by empowering farmers, conserving our landscapes, and restoring the vitality of our foodshed and its inhabitants.



Welcome to our table.

In 1999, local Point Reyes Seashore rancher David Evans had a simple goal: he wanted to raise cattle the way nature intended – grazing our softly rolling hills, munching on their coastal grasses, completely powered by the sun, the rain, and the soil on his family’s ranch. A believer in the then-burgeoning local food movement, David knew he would have challenges trying to pioneer his way out of our Big Beef national complex, but he could never have predicted where it would take him. Twenty years later, his company, Marin Sun Farms, has blossomed into supporting dozens of family ranchers local here to Marin & Sonoma counties and expanding out into other parts of California who raise livestock in a grounded way, working in tandem with nature around them. David took on the hefty responsibility of owning and managing a USDA inspected processing facility, the ultimate bottleneck to getting meat to market, thereby ensuring that his and our other supplying family farms will have greater security in their livelihoods and our community a local source of well-raised meats.

In 2009, needing clean animal protein for health reasons, Claire found herself on a relentless journey to find meat that was grown in a manner that was both healthy for her and healthy for the earth. She founded Mindful Meats, a company with an aligned mission and values to Marin Sun Farms. Seeing that farmers in our community were raising beautiful cows on pastured organic dairies, she made it her mission to keep that clean beef local, to feed our community, and further support farming families who have been a part of our agricultural fabric for generations.

In 2016, Claire & David’s lives and their companies became one, as they married and merged their businesses. Together, they dedicate their days to ensuring the markets for our farmers’ meat is strong, doing what they can to support bringing grass-fed and pastured meats to tables like these. Ultimately always inspired by the land and our vast ecosystem, David, and Claire now with him, on their ranch in the Point Reyes National Seashore implement progressive grazing techniques that mimic the way large herds of herbivores roamed the earth before man sectioned it off with buildings, highways, fences, and the like – focusing on feeding and resting their grasses, in turn allowing them to pull carbon deep into the earth as equally as the stalks grow high providing cover and food for other wildlife. Take a look around the dining room, if you have a moment, and note the grazing pattern shown at our entrance, the height of the grass in David’s hand, the closeness of the sow with her piglets, care with which our pastured eggs are packed, and more.

These are a few of the ways in which we are committed to creating a more sustainable food system. By joining us here in our little restaurant in the sleepy town of Point Reyes Station, you are a critical part of our farmers’ success. We hope you enjoy your meal to same degree that we enjoy growing your food. Thank you for being a part of our story.

David, Claire, & The Marin Sun Farms Team