



Dinner

Executive Chef - Rebecca Boice // Sous Chef - Alex Cook

seasonal // organic // sustainable // local

20% service fee for parties of 6+ // \$20 corkage fee - 4 bottle max

small bites

house-made rosemary focaccia with parmesan
balsamic vinegar & extra virgin olive oil 6

calia e simenza: crispy chickpeas & pumpkin seeds
with paprika & lime 5

deep-fried cauliflower romanesco
with aioli, lemon & aleppo pepper 10

marinated olives 5

first course

cream of potato & leek soup 10
with dill & celery bitters

arancini 12
deep-fried risotto fritters stuffed with mozzarella & tomato
pecorino romano & herb salad

cannellini bean hummus with titone olio novello 14
crostini, pea shoots & watermelon radishes

chopped chicory salad 12
with salame felino, point Reyes tomatillo cheese
fried capers & red wine vinaigrette

ribeye steak salad 15
with parmesan, frisée, pickled mustard seeds & micro radish greens

happy boy farms mixed greens & tangerines 12
with fresh goat cheese, crispy grains & quince vinaigrette

second course

cast-iron roasted chicken breast 29
with roasted marigold farm winter squash puree
brussels sprouts, fried sage, pomegranate seeds & pomegranate molasses

whole grilled mt. lassen trout 33
with crispy potatoes, trout roe, horseradish cream
grilled rainbow chard

crispy pork confit 30
with long-cooked cavolo nero
parsnips, cranberry compote & burnt orange oil

mindful meats beef shank ragu 30
with roasted hen of the woods mushrooms, buttered pappardelle noodles
chive cream & caraway seeds

spaghetti alle vongole 22
with manila clams, garlic, white wine, colatura, parsley & hot pepper

flora burger 19
on a house-made pan de mie bun with red wine-onion jam, french fries
pickles, mustardy mayo, little gem & blue cheese salad
add cabot cheddar cheese 2

on the side

sautéed lollipop kale with seaweed-soy vinaigrette & hot pepper 7