S O U P S
Chicken Noodle 4/7 Homemade egg noodles, WC bone broth.
Tomato Soup 4/7 Fried basil, parmesan toasties.
Crab Bisque 7/10 Made for you with love, by humans, not robots.
Cold Soup 5/8 Ask your server for today's selection.
Albondigas 5/8 Meatballs, green chile, oregano.
Misir Wot 5/8 Luxurious spiced lentil soup from Ethiopia.

T A R T S & T A R T I N E S
Heirloom Tomato & Lemon Tart 4 Olive oil, anchovies, herbed goat cheese.
Excellent Onion Tart 7 With anchovies and black olives.
Crab Tarte 9 Simple homemade aioli, fennel, peppers.
Seasonal Tarte  Ask your server for today's selection.

S A N D W I C H E S
Comes with house pickled green beans
Add potato salad or coleslaw 4.00
Grilled Cheese 9.00 Cheddar, jack, comte on MG-baked sourdough.
With a mug of tomato soup 12.00
by it Ruth Reichl style with chopped shallots
Ham, Brie & Arugula 13.00 Pressed, with whole grain mustard and cultured butter.

Tuna Ragnat 13.00 Line caught albacore
with lemony aioli, avocado, bibb lettuce, basil, cucumber, anchovies, black olives, lemon,
XVOO on house focaccia.
Curried Chicken Salad 13.00
With zippy purple cabbage and carrot slaw.

O T H E R F I N E S N A C K S
Perfect Potato Chips
*With house ranch 5.00 **With tuna-avocado poke 5.00 <next level

Relish Board 4.00 Marinated mushrooms, Marcona almonds, Castelvetranos olives.
Smoked Oysters With Saltines 7.00

S I D E S
Green Salad 5.00
Cole Slaw 4.00
Potato Salad 4.00 with pickled red onions and jalapenos

*tradition driven