



THE MOSS ROOM

SHARE /START

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| Marinated Fall Vegetables roasted garlic vinaigrette, marjoram, meyer lemon | 11 |
| House Made Pita Bread hummus, roasted peppers, manouri cheese, sea salt | 10 |
| Country Style Pork Terrine house made pickles, fruit mostarda, frisée | 11 |
| Grilled Monterey Squid chickpeas, spinach, oven dried tomatoes, jalapeño pesto | 10 |

SOUP / SALAD

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| Soup of the Day chef's daily creation | 5/8 |
| Little Gem Lettuce Salad housemade pancetta, pickled onions, buttermilk chive dressing | 10/15 |
| Roasted Baby Beet Salad laura chenel goat cheese, hazelnuts, wild arugula | 11/16 |
| Field to Family Farms Chicken Salad belgian endive, roquefort blue cheese, spiced walnuts | 11/17 |

PASTA

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| Tomato Braised Pork Sugo house made pappardelle, spinach, sheep's milk cheese | 12/18 |
| Bellwether Farms Ricotta Ravioli wild mushrooms, cavalo nero, serena cheese | 11/16 |
| Wild Nettle Cavatelli poached farm egg, rustic herb breadcrumbs, davevero olive oil | 13/18 |
| Housemade Tagliatelle roasted parsnips, apple wood smoked bacon, radicchio | 12/17 |

ENTREE

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| Golden Trout a la Plancha quinoa, cipollini onions, mint, preserved lemon yogurt | 21 |
| Sustainable Catch of the Day roasted root vegetables, frisée, piment d'espelette | A.Q. |
| Grilled California Yellow Tail brussels sprouts, sweet potatoes, mustard seed vinaigrette | 21 |
| Daily House Made Sausage beer braised cabbage, bacon, red crimson pears | 16 |
| Mishima Ranch "Kobe" Bavette Steak crispy fingerling potatoes, watercress, charmoula vinaigrette | 25 |

18% gratuity added to parties of 6 or more