**BRUNCH MENU**

***Strawberry Mimosa*** - Fresh Organic Strawberry Puree (Halls Organic Farm), Roederer Brut $15/Glass

***Lavender-Lemon Mimosa*** - Fresh Organic Lemons, Lavender, Roederer Brut $15/Glass

**Side of Fries $8 Side of crispy fingerlings and garlic aioli $8**

**Add grilled wild white prawns to any dish $10**

**Fresh Oysters on the half shell**

Six Miyagi Oysters (Point Reyes) $16 OR Six Kumamoto Oysters (Humboldt Bay) $28

Six Mixed Oysters $23.50 *With Mignonette*

*Suggested pairing: Roederer Brut $16/Glass*

**Huckleberry-Stuffed French Toast $16**

Companion Bakery organic bread, huckleberries (Humboldt County), Schoch Farm organic fromage blanc, fresh fruit.

**Smoked Sablefish Benedict $18**

*Deyerle Brothers, f/v Sea Harvest, Monterey Bay*

Wild-caught, house smoked local sablefish, scallion hollandaise, poached organic egg, English muffin, fresh fruit.

*Suggested pairing: Le P’tit Paysan 2018 Rose, Central Coast $14/Glass*

**Wild Mushroom Omelette $18**

Wild-foraged golden chanterelles, lobster mushrooms (Humboldt County), truffled house-made ricotta, organic eggs, fresh fruit.

*Suggested pairing: Gowan’s Heirloom Macintosh Cider $15/btl or Phillips Hills 2017 Reisling $14/Glass*

**Grain Bowl $13**

Steamed quinoa, puffed quinoa, avocado, green goddess aioli, radish, soft egg, pickled fennel.

*Suggested pairing: La Marea 2018 Albarino, Monterey County $ 16/Glass or Gowan’s Heirloom 1876 Cider $15/bottle*

**Little Gem Salad $13**

*Blue Heron Farm, Corralitos*

Grapefruit, puffed quinoa, dill, lemon & EVOO, yogurt-tahini. Add grilled wild white prawns $10

*Suggested pairing: Cima Collina Chenin Blanc, Carmel Valley $9/Glass*

**Smoked Sablefish Chowder $12**

*Deyerle Brothers, f/v Sea Harvest, Monterey Bay*

Potato, onion, fennel, chives

*Suggested pairing: Gowan’s Gravenstein Cider $15/btl or Yorkville Cellars 2018 Semillon $18/Glass*

**Ahi Tostada $16**

Seared chorizo spiced ahi, corn tortilla, avocado mousse, scallions, lime

*Suggested pairing: Bernardus 2016 Chardonnay $16/Glass*

**Fish & Chips $25**

*F/V Donna Jay, Ft Bragg, CA & Pinnacle Organic Farm, San Juan Bautista*Local, wild rock cod, organic potatoes, farmers market pickles, house tartar sauce

*Suggested pairing: Corkscrew Ale (4.2 ABV) Marina 1 pint, 6 0z $ 9/Bottle*

*We thank our local organic farmers, foragers & fishermen who supply the items for this menu!*