



TO START

- 14 **PUMPKIN SOUP:** wax beans, tomato, buena mulata pepper crema, cilantro 🌿🌱
- 20 **LOCAL CHEESE BOARD:** challerhocker alpine, cypress grove bermuda triangle, st. jorge matos 🌿🌱
[add: heritage breed salami +9]
- 13 **COMPRESSED MELON:** fine leaf basil, feta, lava salt, evoo 🌿🌱
- 13 **GRILLED FIG:** blue cheese, green beans, walnuts, speck
- 12 **GREENS SALAD:** estate vegetables, grana padano, furikake, citronette dressing 🌿🌱

FORK & KNIFE

- 12 **MIXED BERRY PANCAKE:** maple syrup, chantilly cream
- 17 **CLASSIC BENEDICT:** poached eggs, canadian bacon, hollandaise, chive oil, paprika
- 20 **SHAKSHUKA:** tomato, onion, garlic, goat cheese, poached egg, cilantro, parsley
- 20 **B.E.L.T STREUDEL:** egg, bacon, heirloom tomato, onion, sweet habanada peppers, parmesan

BY HAND

- 21 **AKAUSHI KOBE DOUBLE CHEESEBURGER:** confit garlic aioli, shaved lettuce, cheddar, tomato, dill pickles, seeded bun, served with fries or green salad
- 14 **GRILLED CHEESE:** sourdough, vermont cheddar, highway 1 fontina, served with fries or green salad
[add: bacon +3 tomato +2]
- 27 **CREEKSTONE FARMS NY STEAK SANDWICH:** grilled onions, blue cheese, strawberry moustarda, english muffin, served with fries or green salad
- 18 **“HBC” EVERYTHING BAGEL:** ora king salmon, beet cream cheese, dill, cucumber, tomato, radish, lemon oil, served with green salad
- 23 **PORK WRAP SUPREME:** pork shoulder, black bean, scrambled eggs, cheddar, tomato, onion, cilantro, lime crema

SIDES

- 6 BACON (3) 🌱
- 4 SOURDOUGH TOAST (2) 🌿
- 6 FRUIT SALAD 🌿🌱
- 6 DUCK FAT POTATO CAKES

COCKTAILS

- 14 **SEASONAL BELLINI:** seasonal purée, sparkling wine
- 14 **MIMOSA:** orange or cranberry, sparkling wine
- 16 **FERMENTED TOMATO BLOODY MARY:** house fermented tomato juice, pickled spicy vegetables, vodka, lime
- 16 **CHAMPAGNE SIESTA:** tequila, grapefruit, sparkling wine
- 16 **BITTER ESPRESSO TONIC:** black oak espresso, amaro montenegro, mediterranean tonic, brown simple, grapefruit zest

WHITE WINES

- 16|64 NV **LUCIEN ALBRECHT** brut rose, cremant d'alsace, FR
- 19|75 2020 **SCHRAMSBERG** blanc de blancs, napa valley
- 13|50 2022 **VAUGHN DUFFY** rosé, sonoma county
- 12|48 2022 **SEGHESIO** vermentino, sonoma county
- 13|50 2022 **SILVERADO** 'miller ranch' sauvignon blanc, napa valley
- 14|55 2021 **ALMA DE CATTLEYA** chardonnay, sonoma county

RED WINES

- 16|64 2022 **THE FOUR GRACES** pinot noir, willamette valley, OR
- 15|60 2021 **FERRARI-CARANO** 'SIENA' sangiovese blend, sonoma county
- 12|48 2020 **J. LOHR** merlot, paso robles
- 16|64 2018 **MEEKER** cabernet franc, dry creek valley
- 17|68 2021 **KOKOMO** cabernet sauvignon, sonoma county
- 16|64 2019 **ARMIDA** zinfandel, dry creek valley

DRAFT BEER

- 8 **STOKED! CITRA** hazy pale ale 5.4%
henhouse brewing, santa rosa
- 8 **HAPPY PLACE** tropical indian pale ale 6.8%
iron ox brewing, santa rosa
- 8 **RADICAL PARADISE** pineapple cider 6.0%
golden state cider, healdsburg
- 8 **PLOW PILS** pilsner 6.3%
iron ox brewing, santa rosa
- 15 **SKETCHES OF SENNE** belgian-style sour ale 5.8%
beachwood blendery, long beach