

Snacks

FRIED CHICKPEAS ZA'ATAR SPICE	4
ROUTE 1 BAKERY SOURDOUGH BREAD CULTURED SUMAC BUTTER *ADD FISHWIFE SPANISH ANCHOVIES	7 +10
MARINATED OLIVES FENNEL, ORANGE, CHILI	8
FRIED POTATOES PIMENTÓN AIOLI	7
TINNED FISH: COMES W/ POTATO CHIPS & PICKLES	
• Fishwife Smoked Mackerel	16
• Fishwife Smoked Rainbow Trout	18
• Fishwife Smoked Salmon	19
• La Narval Galician Scallops in Vieira Sauce	14
• La Narval Octopus w/ Garlic Sauce	18
• La Narval Squid Pieces in Ink Sauce	12
• Sardinha Sardines in Escabeche	13
• Sardinha Smoked Sardines in Olive Oil	13
• Siesta Co. Mussels in Organic Pickled Oil	15
• Siesta Co. Tuna Belly w/ Yuzu Koshō	21
• Tiny Fish Co. Spicy Jamaican Jerk Rockfish	16
• Tiny Fish Co. 'Sunshine & Sole'	16

All-Day

RICOTTA TARTINE HOUSE-MADE RICOTTA, STONY POINT STRAWBERRIES, KALAMATA OLIVES, CACAO NIB, ON TOAST	12
LIBERTY DUCK LIVER MOUSSE GRILLED BREAD, SEASONAL MOSTARDA	15
SMOKED STEELHEAD TROUT DIP YOGURT, DILL, POTATO CHIPS, CRUDITÉS	14
YELLOWTAIL CRUDO AVOCADO, SHALLOT + BERGAMOT KOSHO MIGNONETTE, CILANTRO, FENNEL OIL	16
SPRING SNAP PEA SALAD BABY POTATOES, PEA SHOOTS, TARRAGON, TAHINI, MEYER LEMON CITRONETTE, URFA CHILE	16
LITTLE GEM SALAD RED ONION, PICKLED CELERY, RADISH, PECORINO, PINK PEPPERCORN VINAIGRETTE, SEEDS	16
BROCCOLINI & STRACCIATELLA FRILLY MUSTARD GREENS, KALAMATA OLIVES, BLACK PEPPER, CORIANDER OIL, HERBS	17
CHEESE PLATE TODAY'S CHEESES & ACCOUTREMENT W/ GRILLED BREAD	25
ROUTE 1 PITA AND DIP W/ PICKLED AND FRESH VEGETABLES	
• Chickpea Hummus w/ Za'atar	8
• Baba Ghanoush w/ Sumac	9
• Labneh w/ Turmeric, Shallot, & Dates	9
• All 3	25

Dinner (5:00 - 9:00)

GRILLED MAITAKE MUSHROOMS HAKURAI TURNIPS, PISTACHIO ZA'ATAR CRISP, TAHINI, PICKLED GREEN GARLIC	20
GRILLED ASPARAGUS ALMOND ROMESCO, DILL, LEMON *ADD GRILLED SARDINES	17 +9
CHILE-CRUSTED PORK CHEEKS BELUGA LENTILS, RAS EL HANOUT, CUCUMBER, PRESERVED LEMON, POMEGRANATE MOLASSES, HERBS	19
RISOTTO NERO GRILLED OCTOPUS, CUTTLEFISH INK, PIMENTÓN, GARLIC, LEMON	27
BRAISED LAMB SHANK (SERVES 2-3) PEARLED COUSCOUS, RED CHERMOULA, GREENS	42

To Finish

DARK CHOCOLATE CREMEUX BURNT WHITE CHOCOLATE, BRÛLÉED BANANA, FIG LEAF WHIPPED CREAM	12
CARDAMOM-MEYER LEMON PUDDING STRAWBERRY-RHUBARB COMPOTE, SUMAC, CANDIED ROSE PETAL, TARRAGON	10
CHEESE PLATE TODAY'S SELECTION OF CHEESES & ACCOUTREMENT	15

* OUR FOOD IS SERVED FAMILY STYLE AND WILL COME OUT AS READY
* CONSUMING RAW, UNDERCOOKED, OR UNPASTEURIZED FOODS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
* NOT ALL INGREDIENTS ARE LISTED; PLEASE INFORM US OF ANY ALLERGIES



Happy Mother's Day

Sunday, May 12th, 2024

TORTILLA ESPAÑOLA

EGG, POTATO, SEASONAL GREENS, PIMENTÓN AIOLI, HERB SALAD
9

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PECAN GRANOLA & YOGURT

HOUSE MADE GRANOLA, GREEK YOGURT, KISS THE FLOWER HONEY,
STONY POINT STRAWBERRIES

14

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TWO EGG BRUNCH

SUNNY SIDE UP, LABNEH, CUMIN SEED OIL, NIGELLA, GRILLED BREAD

14

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MAITAKE MUSHROOM TARTINE

HOUSE-MADE RICOTTA, PISTACHIO ZA'ATAR CRISP,
PICKLED GREEN GARLIC, HERBS

17

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THE REDWOOD TURKISH BREAKFAST

8-MINUTE EGGS W/ ZA'ATAR, FETA CHEESE, MARINATED OLIVES, TAHINA,
FRESH & PICKLED VEG, GRILLED BREAD

16

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LAMB MANOUSH

MINCED LAMB, ROASTED RED PEPPER, BERBERE SPICE, SUMAC HERB SALAD,
ON PITA

14

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FRIED POTATOES

PIMENTÓN AIOLI

7

