

Snacks

FRIED CHICKPEAS	4
ZA'ATAR SPICE	
ROUTE 1 BAKERY SOURDOUGH BREAD	7
CULTURED SUMAC BUTTER	
*ADD FISHWIFE SPANISH ANCHOVIES	+10
MARINATED OLIVES	8
FENNEL, ORANGE, CHILI	
FRIED POTATOES	7
PIMENTÓN AIOLI	
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	12
HOUSE-MADE RICOTTA, STONY POINT STRAWBERRIES, KALAMATA OLIVES, CACAO NIB, ON TOAST	
LIBERTY DUCK LIVER MOUSSE	15
GRILLED BREAD, SEASONAL MOSTARDA	
SMOKED STEELHEAD TROUT DIP	14
YOGURT, DILL, POTATO CHIPS, CRUDITÉS	
YELLOWTAIL CRUDO	16
AVOCADO, SHALLOT + BERGAMOT KOSHO MIGNONETTE, CILANTRO	
SPRING SNAP PEA SALAD	16
BABY POTATOES, PEA SHOOTS, TARRAGON, TAHINI, MEYER LEMON CITRONETTE, URFA CHILE	
LITTLE GEM SALAD	16
RED ONION, PICKLED CELERY, RADISH, PECORINO, PINK PEPPERCORN VINAIGRETTE, SEEDS	
BROCCOLINI & STRACCIATELLA	17
FRILLY MUSTARD GREENS, KALAMATA OLIVES, BLACK PEPPER, CORIANDER OIL, HERBS	
CHEESE PLATE	25
TODAY'S CHEESES & ACCOUTREMENT W/ GRILLED BREAD	
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	20
HAKURAI TURNIPS, PISTACHIO ZA'ATAR CRISP, TAHINI, PICKLED GREEN GARLIC	
GRILLED ASPARAGUS	17
ALMOND ROMESCO, DILL, LEMON	
*ADD GRILLED SARDINES	+9
CHILE-CRUSTED PORK CHEEKS	19
BELUGA LENTILS, RAS EL HANOUT, CUCUMBER, PRESERVED LEMON, POMEGRANATE MOLASSES, HERBS	
RISOTTO NERO	27
GRILLED OCTOPUS, CUTTLEFISH INK, PIMENTÓN, GARLIC, LEMON	
BRAISED LAMB SHANK (SERVES 2-3)	42
PEARLED COUSCOUS, RED CHERMOULA, SEASONAL GREENS	
DARK CHOCOLATE CREMEUX	12
BURNT WHITE CHOCOLATE, BRÛLÉED BANANA, FIG LEAF WHIPPED CREAM	
RHUBARB OLIVE OIL CAKE	12
STONY POINT STRAWBERRIES, WHIPPED YOGURT, MEYER LEMON	
CHEESE PLATE	15
TODAY'S SELECTION OF CHEESES & ACCOUTREMENT	

To Finish

* 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



Sunday Brunch

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,
FRESH FRUIT
14

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TWO EGG BRUNCH

SUNNY SIDE UP, LABNEH, CUMIN SEED OIL, NIGELLA,
GRILLED BREAD
14

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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

