

SMALL PLATES

***NORTH BAY SHELLFISH KUMAMOTO OYSTERS (½ dozen raw) –**
Cucumber & Sesame Salad, Tobiko | Plum Tomato “Cocktail” Sauce 22

NORTH BAY SHELLFISH PACIFIC OYSTERS (½ dozen cooked) – Lemon, garlic herb butter 22

***YELLOWFIN CARPACCIO –** Quail egg yolk, scallion, preserved lemon, evoo, arugula, wonton 19

VEAL & PORK MEATBALLS – Salsa verde, parmesan 16

LOCAL GREEN BEANS & CHANTRELLE MUSHROOMS – Garlic, parmesan, herb butter 15

ARTISAN GRILLED CHEESE – House baked bread, brie, sunny side up egg, honey, cup tomato basil soup 20

RED PEPPER ARANCINI – Roasted red pepper risotto stuffed with fresh mozzarella, deep fried and served over basil pesto & red pepper vinaigrette with fried artichoke hearts 14

AGNOLOTTI DEL PLIN – Braised short rib, natural jus, herb oil, scallion 16

BURRATA – Asian pears, persimmon, pomegranate, walnut, evoo, black salt, grilled bread 19

ROASTED POTATO GNOCCHI – Nduja Pomedoro, wilted spinach, parmesan 16

BUTTERNUT SQUASH MEZZALUNA – Pine nuts, herb brown butter, fried sage, parmesan 13

POLENTA – Polenta crostini, wild mushroom ragu 15

SOUP & SALAD

TOMATO BISQUE – 7 cup 9 bowl **CLAM CHOWDER – 8 cup 10 bowl**

HOUSE SALAD – Spring mix, candied walnuts, pecorino, shaved radish, raspberry vinaigrette 11

WILTED SPINACH SALAD – Bacon, walnuts, red onion, wine-soaked figs, goat cheese 16

ROASTED BEETS – Avocado, crushed almonds, spring mix, goat cheese, green goddess 15

GRILLED CAESAR – Romaine, croutons, white anchovies, fried capers, charred tomato vinaigrette 17

ASIAN PEAR PANZANELLA – Asian pear, pomegranate, almond, grilled bread, arugula, red onion, apple cider vinaigrette 16

HOUSE SPECIALTIES

WOODFIRED FILET MIGNON – Potato leek cakes, broccolini, butter braised leeks, demi-glace 57

FLANK STEAK TAGLIATA – Fingerling potatoes, arugula salad, lemon, evoo, pecorino, tomato & caper relish 41

BRAISED LAMB SHANK – Creamy parmesan polenta, braised greens, natural jus 39

DUNGENESS CRAB RAVIOLI – Lemon basil cream, herb oil, red pepper emulsion, garlic bread 29

SURF & TURF – 10oz NY strip, prawns, whipped potatoes, duck fat asparagus, garlic butter 52

MUSHROOM & BUTTER BEAN CASSOULET – Aromatic vegetables, portabella & cremini mushrooms charred tomatoes, herb & vegetable broth, parmesan 27

CRISPY SKIN DUCK BREAST – Parsnip puree, braised greens, orange & thyme demi-glace 38

TAGLIATELLE & CLAMS – Garlic, shallots, bacon, prawns, white wine cream sauce, house made pasta, grilled garlic bread 34

GRILLED STEELHEAD – Lobster risotto, grilled asparagus, beurre blanc 39

BRAISED LAMB RAGU – Aromatic vegetables, plum tomato, chanterelle mushrooms, house made fettuccini, grilled garlic bread 32

14oz BONE IN PORK LOIN CHOP – Bacon, brussels sprout & fingerling potato hash, stone ground mustard cream 38

BUTTERMILK FRIED ROCKY CHICKEN – Braised greens, whipped potatoes, gravy 31

511 BURGER – Tillamook cheddar, bacon, caramelized onion, lettuce, tomato, 1000 island, ciabatta bun, fries 24

PIZZA

BURRATA – Burrata, plum tomato, basil, evoo 18

PESTO – Grilled chicken, artichoke hearts, roasted red peppers, red onion, parmesan, pine nuts 17

CALZONE – Wilted spinach, artichoke, ricotta, mozzarella, parmesan, marinara & alfredo sauces on side 20

The fine print: We use nuts, flour, dairy, berries, spices and other common allergens in preparing our menu items. Please notify your server of any food allergies in advance of your order to help find a suitable selection. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our dishes are priced to be served as described; any substitutions or additions will be subject to an extra charge. Takeout orders will have a 15% Gratuity added. An 18% Gratuity will be added to parties of 6 or more. Split checks are available at your server's discretion, and will include a 20% gratuity with parties of 6 or more. There will be a corkage fee of \$20 per bottle and cakeage fee of \$2 per person. The first bread basket is complimentary, additional baskets are \$3. We do not accept personal checks. We are not responsible for any lost or damaged personal items

