

THE SPINSTER SISTERS

pantry

castelvetrano **olives** 7 seasonal **giardiniera** 5
roasted grape + rosemary **focaccia** 6 **salami toscano** local figs 11

ocean

oysters on the half shell cucumber champagne mignonette **half dozen** 22 | **dozen** 44
down east **clam chowder** potato, bacon, housemade oyster crackers 13
mcfarland springs **smoked trout pate** horseradish cream, avocado, beet, seeds, endive 16.5
gambas al ajillo del pacifico blue shrimp, garlic, lemon, chili oil, sherry vinegar, grilled red bird levain 16.5
local black cod garden ratatouille, castelvetrano olive salsa verde, herbed breadcrumbs 35
tagliolini bottarga, blistered cherry tomato, garlic, chili oil, basil, breadcrumbs 28
dungeness crab + shrimp roll pickled celery, aioli, brioche bun, salt + vinegar chips, giardiniera 30

garden

crispy **kennebec fries** SOFA sauce 10
eggplant croquettes basil, marinara sauce, ricotta salata 14
roasted **brussels sprouts** heirloom apple, guanciale, boho belle, almonds 14
chilled **fennel custard** caramelized fennel, black olive, tangerine agrumato, fennel pollen 15
spinster caesar little gem lettuces, grilled meyer lemon, focaccia croutons, parmesan 14 add italian anchovies 3
fall **pear salad** arugula, mixed chicories, grazin' girl blue cheese, hazelnuts, fig balsamic dressing 15
beans + greens iacopi farm italian butter beans, braised greens 13
duncan's **mushroom hand pie** leeks, herbs, ricotta 22

pasture

tonno del chianti confit pork, heirloom apple salad, pickled onions, grilled red bird grilled levain 16
braised silver sky ranch chicken + figs front porch farm polenta, braised greens 31
akaushi flat iron steak potato + kale gratin, heirloom pepper romesco 36
silver sky ranch **grass-fed burger** or **impossible burger** shelburne farms cheddar, red onion, oscar's sauce, lettuce, brioche bun, giardiniera, kennebec fries 24 add bacon 3 add avocado 2.5

cheese

served with **seeded crackers**
cowgirl creamery **mt tam**, tomares [cow : buttery, bloomy rind] pear butter 10
bohemian creamery **chaparro**, sebastopol [goat : savory, floral] membrillo 10
terre des volcans **fourme d'ambert**, auvergne [cow : fruity + creamy blue] local wildflower honeycomb 10
all three cheeses + accompaniments 28

sweet

chocolate **bread pudding** peanut butter sauce, candied peanut crumble 12 a la mode 4
basque cheesecake local figs, pistachio, balsamic 12.5
devoto apple **tart tatin** nutmeg, nimble + finn vanilla ice cream 12
nimble & finn **ice cream sundae** maple-bourbon-hazelnut-brittle ice cream, hazelnut chocolate blondie crumble, hot fudge, sea salt caramel, whipped cream + cherries 13.5

++Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.