

## ANTIPASTA

Castelvetrano Olives 6  
Patatas Bravas, Wood oven roasted GRUB potatoes, spice blend, sweet pepper romesco sauce 9  
Fire Roasted Green Beans – Housemade pancetta, lemon, chile flake, breadcrumb 13  
Spring Vegetable Crostini – Orland Farmstead fromage blanc, house baked bread 12  
Cheese Board- trio of select cheeses, spring fruit mostarda, rosemary gastrique, walnuts, toast 18  
Pickled Market Vegetables 7  
20 Mile Plate- Orland Fall Harvest olives, almonds, aromatics, oven baked flatbread 11  
Housemade Meatballs, tomato sauce, basil, pecorino, crispy garlic toast 13  
Black Chickpea Hummus, oven baked flatbread, Arbequina oil 14  
Soup of the day Cup 6 Bowl 8  
Wood Oven Baked Flatbread Arbequina EVOO & balsamic or house marinara 10  
...Add to any flatbread Di Stefano Mozzarella 4.5 Orland Farmstead Creamery Fromage Blanc 2.5 Nutella 3.5

## INSALATA

Farmelot Field Greens- Saetern Farms strawberry, Sierra Nevada Cheese Co. chevre, pistachio, shaved red onion, golden balsamic vinaigrette 12  
The Wedge- Farmelot butter lettuce, shaved onion, Pt Reyes Original Blue crumble, bacon, marinated radish, croutons, house made blue cheese dressing 10/16  
Llano Seco Wheat Berry salad- Grub asparagus, Castelvetrano olive, caper, ricotta salata, mint, parsley, Meyer lemon, olive oil 13  
...Add to salad: Rocky Chicken Chop 7 farm egg 3 bacon 3 Italian white anchovy 2 Cannellini bean 3

## SECONDI Served after 5pm

Saffron Lamb – Acquerello saffron risotto, gremolata 29  
Wood Oven Roasted Alaskan Halibut- Smashed potato, green beans, housemade pancetta, Roman style artichoke, sun-dried tomato & horseradish butter 32  
Llano Seco Braised Pork Shoulder Ragù- sangiovese, porcini, Al Ceppo pasta, pecorino, salsa verde 21  
Roasted Hen of the Woods Mushroom – Mohr-Fry Ranch heirloom cannellini beans, braised greens  
Skordalia, sauce verde 20

## NEAPOLITAN PIZZA

Margherita - tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 15  
Bianca - olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 15  
Community Garden - tomato sauce, mozzarella fresca, seasonal local vegetables, pecorino 17  
Salami, Calabrese Olives & Shaved Red Onion – tomato sauce, mozzarella fresca, basil, pecorino 20  
GRUB Asparagus and Prosciutto Cotto – Fontina, minced garlic, olive oil, pecorino 18

### No Substitutions

Add to any pizza: Capicola 4 farm egg 3 Italian anchovy 4 rocket top 2 salumi 3 Guanciale 4  
Calabrian Chile 1.5 Orland olives 2

Proud supporter of local farmers and producers including ... Llano Seco, Orland Farmstead Creamery, California Olive Ranch, M & CP Farms, Ha Lee Moua Farms, Ariza Farms, Riparia and Farmelot, GRUB CSA Del Rio Botanical, Riverdog Farms, Canopy Farm, Capay Valley Organics, Di Stefano Cheeses, Sierra Nevada Cheese Co, Sparrow Lane Vinegars, Lundberg Family Farms, S & S Butcher Shop and Natural Foods, S & S Produce, Pyramid Farms, Turkey Tail Farm, and so many more!

*Create your own Grana experience at home with select ingredients available for purchase.  
Don't forget the wine! Take home your favorite bottle through our retail program.  
Ask your server for more details.*

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Prices reflected on menu are cash prices  
A 1.75% fee will be added to debit and credit card payments  
Please notify your server *prior* to service if you would like separate checks.  
Checks not accepted  
No outside food or drink allowed in restaurant or patio.