

Dinner April 2024

Antipasta

Marinated local Olives or Castelvetrano 6

Pickled Veggies – Chico Certified Farmers Market seasonal vegetables 8

Wood Oven Roasted Kaki Farm Asparagus- Soft boiled egg, prosciutto crisp, Dijon aioli 15

Burrata – Comanche Creek snap peas, preserved lemon, pea micro greens, Arbequina olive oil 19
Add prosciutto 7

Cheese Plate – Trio of Chefs Select cheese, rosemary walnuts, fruit mostarda, seasonal fruit, toast 20
Add prosciutto 7

Mediterranean Hummus –Arbequina olive oil, oven baked flatbread or CCFM veggies or both 14/21

House made Meatballs –Bradley & Sons beef, ground pork, tomato sauce, basil, pecorino, garlic toast 16
with bucatini 23

Soup - 6/8

Salad

Farmelot & Comanche Creek Field Greens –Pyramid Farms carrot, Moua Farms radish, focaccia croutons
Green Goddess Dressing 15

Kale Caesar- Comanche Creek Lacinato kale, Pickled red onions, fresh white anchovy, breadcrumb
Grana Padano, House made Caesar dressing 17

Farro and Pyramid Farm Beet- Farmelot arugula, pickled cranberry, Pt Reyes Original Blue, rosemary walnuts
sherry vinaigrette 17

Add to salad – Mary's chicken chop 8 Italian white beans 5 Egg 3 Anchovies 2

Entrée

Wood Oven Seared Cedar River Ribeye Steak- Green garlic hotel butter, Choice of side:
Mashed potato or Field greens salad 46

Halibut –Fava bean panisse, Comanche Creek Snap and English peas, preserved Meyer lemon
spring onion soubise 48

Braised Mary's Chicken Leg- Grass Valley Grains cheesy white polenta, Comanche Creek braising greens
Shallot Jam, Chicken Jus 27

Mushroom Risotto – Acquerelleo rice, Turkey Tail Farms Oyster mushrooms, Crimini mushrooms, garlic
white wine, butter, lemon, parsley, Parmesan 24

Neapolitan Pizza

Margherita- tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 21

Bianca- olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 21

Potato Rosemary –Fontina cheese, caper, green onion, chile flake, pecorino 23

Spicy Sausage & Mushroom- TurkeyTail Farm Oyster Mushroom, tomato sauce, mozzarella fresca
green onion, oregano, pecorino 25

San Danielle 20mo Aged Prosciutto and Farmelot Arugula- mozzarella fresca, EVOO, lemon, Parmigiano
Reggiano 26

Adds to pizza – Salami 3 Guanciale 5 Egg 3 Orland olive 2 Anchovies 4

APERTIVO

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| The Grand- Prosecco, Amaretto syrup, lemon | 10 |
| Maidu Mule- Sake, Q Ginger Beer, Lime | 9 |
| Sake Sour- Sake, fresh squeezed lemon juice, mint, San Pellegrino sparkling water | 9 |
| Dizzy Palmer- Sake, San Pellegrino Limonata, iced tea, simple syrup | 9 |
| Spritz- Family of Hounds Red Vermouth, Prosecco, lemon | 10 |
| Negroni- Antica Carpano Vermouth, Sake, San Pellegrino Chinotto | 10 |
| Vermouth Bianca- Bordiga, Torino, Italy | 10 |
| Vermouth Rosso- Antica Formula, Carpano, Italy | 10 |
| Vermouth Rosso- Family of Hounds, Torino, Italy | 10 |

BEER & CIDER

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| Sierra Nevada- Pale Ale or Hazy IPA or Seasonal or Wild Little Thing Sour | 5 |
| Sierra Nevada-Strange Beast hard kombucha, ginger, lemon, hibiscus (12oz can) | 6 |
| Secret Trail, Delta Breeze, Kolsch Style Ale (16oz can) | 8 |
| Secret Trail, Blau Hund, German Style Lager (16oz can) | 7 |
| Secret Trails, SDP, San Diego Pale (16oz) | 8 |
| Secret Trail, 'Bout it 'Bout it, Juicy IPA (16oz can) | 8 |
| Secret Trail, Electric Oats, West Coast IPA (16oz can) | 8 |
| Lassen Traditional Cider, Elderberry Cider, Chico Ca (500ml) | 14 |
| Lassen Traditional Cider, Greenwood Gold, Chico Ca (500ml) | 14 |

*Help us with our water conservation efforts. If you would like water, simply ask.
Thank you so much!!*

BEVERAGES

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| Pellegrino: Limonata, Melograna, Aranciata, Aranciata Rosso, or Pompelmo | 3.5 |
| "Q" Ginger Soda | 3 |
| Mexicoke | 5 |
| Italian sparkling water | 5 |
| Iced Tea from Mighty Leaf | 4 |
| Arnold Palmer | 4.5 |
| Hot Tea from Tea Forte | 5 |
| Coffee: Stoble, Dark Blend, Chico, CA | 5 |

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

Proud supporter of local farmers and producers including ...

Lopes Family Farms, Bradley & Sons Ranch, Sierra Nevada Cheese Co, Turkey Tail Farms, Niknut Farms
Burns Blossoms Farms, M & CP Farms, Ha Lee Moua Farms, Farmelot, GRUB CSA, Pyramid Farms
Kaki Farms, Saeturn Farms, Capay Valley Organics, Ariza Farms, Sparrow Lane Vinegars
S & S Butcher Shop and Natural Foods, Stoble Coffee, Di Stefano Cheeses
Sierra Nevada Brewing Company, Secret Trail Brewery and so many more!

PRICES ON MENU REFLECT 2.5% DISCOUNT FOR CASH PAYMENTS

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.
Maximum 3 checks & payment forms, equally split, per table- notify your server *prior* to service for separate checks.
20% Gratuity on parties of 5 or more - Checks not accepted
No outside food or drink allowed in restaurant or patio.