

## SOUP & SALAD

**Daily soup** 8.0

**Beet salad** 12.0

Roasted Marinated Beets, Point Reyes Blue Cheese, Arugula, Candied Pecans



**STEAK FRITES** (with fries, dressed greens and house pan sauce)

(price of steak + 12.0 any questions please ask the butcher)

\*\*cuts are subject to availability\*\*

**Beef** - New York, Rib Eye, Filet Mignon, Hanger

**Pork** - Boneless chop, Bone in chop

**Lamb** - Rack chop, Loin chop, Leg steak

**Goat** - Rack chop, Loin chop, Leg steak

**BURGERS** (with dressed greens and house made pickles)

\*substitute fries, sweet roots or onion rings 2.0\*

**Goat** 16.0

Chevre, Mushrooms, Caramelized Onions

**Lamb** 15.0

Manchego cheese, lamb bacon, chimichurri

**Beef** 15.0

Super awesome bacon, gruyere

**Blue Cheese** 16.0

Point Reyes blue, red onions, arugula

**Triple Rancher** 26.0

Quarter Pound Each Beef, Lamb and Goat, Manchego, Super Awesome Bacon, Arugula

### Additions

Super Awesome Bacon	1.5
Lamb Bacon	1.5
Duck Egg	1.5
Chicken Egg	1.5
Lettuce	.5
Tomato	.5
Red Onion	.5
House Made Pickles	.5

**SANDWICHES** (with dressed greens and house made pickles)

**Du-BLT** 15.0

Duck Egg, Super Awesome Bacon, Lettuce, Tomato, Aioli

**Smokey BBQ Pork** 15.0

Bacon Cured and Smoked MSF Pork, Housemade BBQ Sauce, Zesty Coleslaw

**Fried chicken** 15.0

Zesty Coleslaw, Chipotle Aioli

**Severo's Cubano** 15.0

MSF Ham, Turkey, Pork, Pickles, Tomato, Aioli, Dijon Mustard

**SIDES** (fried in pork lard)

French Fries 6.0

Onion Rings 6.0

Sweet Roots 6.0

Brussels Sprouts with Aioli & Parmesan 8.0

We proudly serve produce that is locally sourced which is most often organic. All of our meat is sourced from our Bay Area Food-Shed co-producers, including our ranch in the Point Reyes National Seashore.

\*Due to the drought we are serving water by request only\*