

## D I N N E R

### FOR THE TABLE

#### ARTISAN CHEESE BOARD / 18

Local Cheeses, Truffle Honey, Chutney, Onion Jam, Crackers, Grilled Bread

#### CHARCUTERIE BOARD / 18

Local Cured Meats, Mustard, Pickled Vegetables, Crackers, Grilled Bread

#### TIMBER COVE BOARD / 25

2 Local Cheeses, 2 Cured Meats, Assorted Accoutrements

#### \*TOMALES BAY OYSTERS / 21

Fresno-Lime Mignonette, Cucumber, Micro Celery

### STARTERS

#### GRILLED SALMON WINGS / 15

BBQ Spice Rub, Grilled Lemon

#### DEVILED EGGS / 8

Duck Confit, Pickled Mustard Seeds, Fennel

#### SMOKED TROUT CHOWDER / 14

Potato, Fennel, Cream, Micro Celery

#### \*BABY ROMAINE CAESAR / 14

Caesar Dressing, Frisee, Parmesan, Croutons

#### BABY MIXED GREENS / 13

Toasted Almonds, Herbs, Pecorino, Radishes  
Champagne Vinaigrette

#### GOLDEN BEET SALAD / 14

Arugula, Soft Herbs, Lemon Vinaigrette,  
Pecan Butter, Humboldt Fog Cheese

### FROM THE SEA

#### COLUMBIA RIVER STEELHEAD TROUT / 30

Fregula Sarda, Roasted Zucchini, Cipollini,  
Citrus Nage

#### BLACKENED MAHI MAHI / 32

Farro, Grilled Zucchini, Yellow Pepper Creme,  
Espelette, Gremolata

### FROM THE GARDEN

#### WARM QUINOA / 25

Butternut Squash, Fresno, Mascarpone, Arugula  
Pecorino

### FROM THE LAND

#### SMOKED MARY'S CHICKEN / 26

Marble Potatoes, Green Beans, Cauliflower,  
Salsa Verde

#### BISTRO TENDERLOIN / 36

Asparagus, Piquillo Pepper, Shallot, Mushrooms,  
Fingerling Potatoes, Chimichurri

#### 16oz GRASS FED LOCAL ANGUS RIBEYE / 65

Oak Ridge Farm Beef, Potato Pave,  
Grilled Broccolini, Black Garlic Butter

### SIDES 9/ EA

#### TRUFFLE MASHED POTATO

Parmesan, Crispy Skins, Chives

#### CRISPY BRUSSELS SPROUTS

Apple Caramel

#### GRILLED SMOKED CARROTS

Honey Sour Cream, Pistachio, Espelette

Water Upon Request. 20% Gratuity Added To Parties Of 6 or More.

\*Consuming Raw or Undercooked Items Can Increase Your Risk Of  
Foodborne Illness.

COAST  
KITCHEN

