

chef's plate lunch 15.5

ask your server about today's combination

slow roasted ROSE LANE polish red garlic charred DIRTY GIRL broccoli pesto, baguette toasts	6
MARIN SUN pork rillettes tarragon mustard, dilled beans, baguette toasts	7
artisan cheese McKEOWN quince jam, DELLA fig walnut toasts	11
crispy chicken & apple dumplings FULTON VALLEY chicken, DEVOTO rome apples, peppered hoisin, sesame	6
pan fried CABRILLO brussels sprouts roasted PINNACLE shallot, ROSE LANE almonds, aged sherry vinegar	7.5
STAR ROUTE baby lettuces vinaigrette	4.5/8
PHAN ORGANICS wild arugula salad OLSEN clementines, citrus vinaigrette	6/9.5
COUNTY LINE chicories salad K&J fuyu persimmons, FULL BELLY walnuts, buttermilk vinaigrette	6.5/10
roasted RIVERDOG parsnip soup cream, FULL BELLY leeks, olive oil fried IBARRA shiitake	5.5/9
pan fried CLEAR CREEK rainbow trout sandwich BROKAW gwen avocado, WOODLEAF asian pear slaw	10.5
MARIN SUN chuck burger STAR ROUTE lettuces, pink onions, olive oil mayo, early girl ketchup, ACME roll	8
manchego & greens bocadillo FULL BELLY mustard greens, KNOLL rapini, garlic, chilies, seasonal veggie escalivada	8.5
grilled FULTON VALLEY chicken sandwich fresh mozzarella, baby spinach, salsa verde, pumpkin crisps	9.5
stir fried LAUGHING BIRD shrimp matsutake mushrooms, HAMADA buddha's hand citron, brown rice, white soy emulsion	12.5
hand rolled gnocchi MAPLE LEAF duck ragu, porcini, DIRTY GIRL early girl tomato, reggiano	13
margherite pizza HAPPY BOY san marzano, fior de latte mozz, CHUE basil, CAPAY OAKS xv olive oil	10
RIVERDOG butternut squash pizza gorgonzola, FULL BELLY walnut pesto, PINNACLE red onion	11
red curry pork confit pizza fior de latte mozzarella, garlic, LITTLE ORGANIC stinging nettles	12.5
wild mushroom pizza FULL BELLY leeks, gruyère, HAPPY BOY sage	14.5

snacks & sides:

international olives	\$3
hand cut fries	\$3
sweet potato chips	\$2.5
flash fried spinach	\$4
patates bravas	\$7
creamed kales	\$4.5

additions:

grilled flatiron	\$7.5
grilled chicken	\$5
sauteed white shrimp	\$4.5
smoked tofu	\$3
baked chèvre	\$2.5
fior de latte mozzarella	\$1.5
gruyere	\$1.5
gorgonzola	\$1.5
gwen avocado	\$2
sautéed mushrooms	\$3
caramelized onions	\$1.5
applewood bacon	\$2
calabrian chilies	\$1
shaved reggiano	\$1
farm egg	\$2
shaved oregon white truffle	\$4

ORIGEN, A FARM TO FORK RESTAURANT

a neighborhood eatery & bar working towards true sustainability

seasonal flavors, rustic international preparations & artisan larder partnering with the growers who supply us with their farm candy

committed to the humane treatment of our fellow species and the conservation of our ocean life

most items can be prepared vegetarian, many gluten-free or vegan/please inform your server of any allergies or dietary restrictions

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