

thanksgiving

November 25, 2021 | 3-8pm

daily harvest tartine | \$16

sourdough, whipped crescenza cheese, villa manodori balsamic, basil

little gem chopped salad | \$16

point reyes blue cheese, roasted beets, pistachio, dried cherry, roasted carrots, quinoa, house-made ranch

kale & winter squash salad | \$16

pumpkin seeds, walnuts, feta cheese, preserved figs, champagne-honey vinaigrette

charcuterie & cheese | \$19

marinated olives, house-made pickles, roasted nuts, fruits

honey glazed ham | \$24

sweet potato purée, green bean casserole, cranberry sauce, japanese milk bread

ricotta gnocchi caccio e pepe | \$25

truffle pecorino, preserved pepper relish, chives

braised beef short rib | \$35

anson mills stone ground grits, roasted carrots, salsa verde

DESSERT

carrot cake | \$9

cider reduction, roasted walnuts

seasonal fruit & oat crumble | \$10

vanilla ice cream

vanilla ice cream | \$5

ALBA