

adagia

new american cuisine
farm to fork

\$6

farmers market soup...a forever changing selection of northern california's best produce

sweet potato fries dusted with smoked paprika and cocoa with blue cheese aioli

\$8

full belly farms romaine caesar, big daddy's dressing, parmesan crisp & white anchovies
add grilled *field to family organic* chicken breast \$4

wild arugula salad with strawberries, goat cheese, pecans and fig vinaigrette

\$12

organic frisée salad with bing cherries, pistachios, cocoa nibs, blue cheese and black garlic vinaigrette
add grilled *field to family organic* chicken breast \$4

adagia chicken salad with romaine hearts, dried cranberries, walnuts, feta, garlic croutons and mustard vinaigrette

"sooner said than done"

Adagiorum Chiliades
Erasmus of Rotterdam
1466/1469-1536

Herbivores

heirloom tomato sandwich...organic tomatoes, *bellwether farms* fresh mozzarella, basil aioli and romaine lettuce with root chips

\$12

(add bacon, or serrano ham \$2)

grilled flatbread vegan pizza...smoked eggplant, truffle smoked tomato sauce, almond ricotta, roasted peppers and arugula

\$12

(add bacon, or serrano ham \$2)

summer squash "pasta," "all night tomatoes," shaved asparagus and mustard greens pesto with parmesan cheese

\$12

Carnivores

grilled lamb sirloin, quinoa tabouli, roasted jalapeno crème fraîche and mint infused olive oil

\$15

organic turkey sandwich, monterey jack cheese, romaine lettuce, vine ripe tomato and honey-mustard aioli with root chips

\$12

grilled rock fish "bahn mi," sweet pea pate, pickled carrots, shaved radish, cilantro, cucumber and acme torpedo roll...\$14

grilled lucky dog ranch hamburger, house cucumber pickle, tomato, little gem lettuce and sweet potato fries...\$12

add cheese \$1 avocado \$1.50 bacon \$2.00

Parties of 6 or more 18% added gratuity

wine by the glass

bubbles

- brut, Scharffenberger Mendocino 8.5
- brut rose, Roederer Estate Anderson Valley 9.5

white & rose

House White 7

Rock Wall 2007 "Rock Star Blanc"

- sauvignon blanc, Dutton Estate 2008
"Kylie's Cuvee" Russian River 7.5
- french colombard, Aubin Cellars 2008
"Verve" Cote de Gascogne 7
- pinot gris, Alma Rosa 2008 Santa Barbara 8
- riesling, Trefethen "dry reserve" 2008 Napa 8
- chardonnay, William White "w3" 2008 S.F. 8
- chardonnay, Marimar Estates "Acero"
2007 Russian River 11
- rose, Navarro 2009 Anderson Valley 8

red

House Red 7

Rock Wall 2007 "Rock Star Rouge"

- zin cuvee Marietta "old vines lot #52" 7
- pinot noir, Aubin Cellars 2007
"Verve", Carneros 10
- syrah, Bell "Canterbury vineyards",
2007 Sierra Foothills 10
- grenache, Graff Family 2006 Chalone 9.5
- cabernet sauvignon, Topel,
2005 Mendocino 9
- meritage, Trefethen "Double T"
2007 Napa Valley 10

beer

on tap 5

- Lagunitas IPA
- Trumer pilsner
- Linden St. Burning Oak black lager
- North Coast Brewing "Old 38" stout

bottles

- Napa Smith, pale ale 4
- Anchor Steam 4
- North Coast Brewing, "blue star" wheat 4
- North Coast Brewing, "Brother Thelonious"
abbey style ale 6
- Ace, apple cider 4
- Ace, perry cider 4

non alcoholic

- Iced Tea 2.5
- Arnold Palmer 3
- Fresh Squeezed Lemonade 3
- Navarro Vineyards grape juice 5
Pinot Noir
Gewurztraminer

- Coke/Diet Coke 2
- Italian soda 2.75
Raspberry
Pomegranate
- Thomas Kemper ginger ale 3
- Hank's Gourmet orange cream 3

Saratoga sparkling mineral water 3 sm/5 lg

coffee

Fair Trade Organic

- coffee/decaf 2.5
- café au lait 3
- espresso 2
- cappuccino 3
- latte 3

tea pot 4

Silk Road Teas

green tea

- Genmaicha
- Moroccan Wild Mint

black tea

- Yunnan
- Lapsang Souchong
- Earl Grey
- Darjeeling

wild crafted herbal tea

- Caffeine Free
- Linden
- Sevan Blend