

*drinks & dranks*

**Coffee 3**

**Republic of Tea 5**

**Mimosa 5**

Your choice:

OJ

cranberry

passionfruit

watermelon

**AI Fresco 8**

absolut lime vodka, thai basil, lime,  
watermelon, prosecco

**Juice Cleanse 8**

st. george green chili vodka, beet,  
lemon, egg white, celery bitters

**Bloody Mary 8**

let us know if you like it hot!

*on sundays... we brunch*

**Sticky Bun 6**

share-able size.... though we're not saying you should

**Warm Seasonal Fruit Toast 9**

frog hollow fruit, burrata, honey, toasted pecans

**Cured Passmore Ranch Steelhead Eggs Benedict 16**

english muffin, creamed horseradish, poached eggs, chopped spinach

**Hometown Hash 14**

mushroom, farro, cauliflower puree, wilted tomatoes, eggs, crispy pork, roasted chicken vinaigrette

**Loco Moco 11**

house made "spam", pork adobo rice, sunny side up eggs

**Farmer's Market Open Face Omelet 12**

3 eggs, roasted first gen farm vegetables, creme fraiche, herb salad

**Fried Chicken and Waffles 16**

crispy waffle, maple butter

**Cinnamon Bread Pudding French Toast 12**

honeyed seasonal fruit, warm maple syrup

**Grilled Angus Rib Steak and Eggs 18**

sunny side up eggs, home fries, bearnaise

**Croque Madame 14**

fried egg, ham, cheese, delicious-ness!

**Attraversiamo Burger 15**

griddled onion, shredded lettuce, burger cheeses, tomato, spread  
add egg +1.5



*winter 2017*

Attraversiamo means to "cross over."  
We're excited you're here so you can  
cross over and try something new.  
Call us Attra for short!

We're incredibly proud to support our  
community. Almost everything on this  
menu is within 100 miles - including all  
our tableware made by the talented  
Clay Club at Heritage High.

BRENTWOOD

G&S Farms

Frog Hollow

First Generation Farms

Knoll Organic Farms

Miss Bee Haven Honey

Passmore Ranch

Mary's Chicken

Tomales Bay Oyster Company

Clover Stornetta Farms

Comanche Creek Farms

Tasteful Selections

*raw bar*

**Oysters 9**

3 oysters, choose from:

**Chesapeake, Maryland**

**Miyagi, Tomales Bay**

**Kumiai, Baja**

V & G hot sauce, seasonal mignonette,  
and cocktail sauce

.....  
**Shrimp Cocktail 9**

5 ale poached shrimp with  
cocktail sauce and house  
creamed horseradish

.....  
**Steelhead Tartare\* 11**

fresh lime, micro cilantro, fresno chili,  
lavosh cracker V&G hot sauce

.....  
**Hand Cut Ribeye Tartare 13**

salt cured egg, whole grain mustard,  
capers, shallots, grilled bread

.....  
**Farmer's Pickle 9**

fruits and vegetables pickled at their  
prime, some spicy and some sweet,  
grilled bread

\*Limited quantity, get it while we have it!

*starters*

**Roasted Cauliflower-Cheese Fondue 14**

emmenthaler, raclette, fontina, knoll green garlic pesto, grilled bread

**Grilled Oysters 9**

3 bacon jam, parmesan cheese, pimenton cream, chives

**Griddled Baby Octopus 14**

braised baby beets, pork belly "adobo", crispy delta wild rice, mustard cream

**Roasted Bone Marrow 10**

italian parsley, lemon zest, smoked maldon, grilled bread

**Burrata 11**

seasonal fruits, veggies and greens, toasted bread

**Winter Chopped Salad 12**

roasted first generation farmers delicata squash, braised beets, baby tomato, farro, pomegranate seeds  
mustard greens, pumpkin seeds, crispy onion, garlic herb oil, 18 year balsamic

*\*for the healthy ones who want an entree....add grilled steelhead +14*

*entrees*

**House-Made Mushroom Fettuccine Carbonara 23**

farm egg, guanciale, pecorino, cracked black pepper

**House-Made Pappardelle Pasta 23**

pappardelle made in house daily, 12 hour slow cooked pork sugo, fresh pressed local tomatoes, local basil,  
wilted baby tomatoes, shaved ricotta salata, micro basil

**Darn Good Fried Chicken Thighs 27**

chicken thighs double-dipped and fried, sweet potato mashed potato & cheesy biscuit

**Attra Cheeseburger 16**

griddled onion, shredded lettuce, burger cheeses, tomato, spread

**Grilled "Top Feed" Mt. Lassen Steelhead 28**

local cardoon, winter squash hash and creamed local greens

**Filet of Prime Rib 35**

roasted bone marrow, roasted broccoli and mushrooms accompanied by scalloped potato skillet

*sides*

**Roasted Seasonal Root Vegetables 8.5**

sunchokes, roasted pearl onion, rosemary

**Scalloped Potato Skillet 8.5**

cheesy potatoes - they taste even better than they sound

**Shishito "Sh\*t She Does" Peppers 8.5**

blistered, fresh lime, garlic oil, queso cotija, like a temperamental woman - at times spicy, at times sweet

**Garlicky Broccolini 8.5**

romesco sauce, lemon, slivered almonds

**Slow-Roasted Baby Carrots 8.5**

cilantro-crema, crisp fennel, mezcal pickled onions, cotija cheese, pepitas (it has a kick of spice!)

**Truffle Fries 8.5**

truffle, parmesan, chives



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Tasteful Selections

Executive Chef Jourdan de Sanctis

*Attraversiamo*  
BRENTWOOD

*attraversiamo seasonal*

**AL FRESCO**

*absolut lime vodka, mint, lime, watermelon, prosecco*

**POETRY IN MOTION**

*effen cucumber vodka, elderflower, blanc vermouth, lime, grapefruit*

**DROP THE BEET**

*st george green chili vodka, beet, lemon, egg white, celery bitters*

**SHIPWRECK**

*el dorado rum, plantation pineapple rum, passionfruit, vanilla, lemon*

**ORCHARD JULEP**

*buffalo trace bourbon, mint, apricot liqueur, frog hollow peach conserve*

**FIZZ FACE**

*fords gin, banana liqueur, lime, coconut, egg white, soda water*

*attraversiamo classics*

**SAZERAC**

*bulleit rye, tariquet armagnac, peychaud's bitters, absinthe rinse*

**MARGARITA FUEGO**

*altos blanco tequila, agave, lime, mango, fresno chili, smoked salt*

**TIN & GONIC**

*beefeater gin, fever tree tonic, elderflower, lavender, black pepper,*

**BRENTWOOD POINT**

*wild turkey rye, laird's applejack brandy, green chartreuse, dolin, sweet vermouth, black walnut bitters*

**ATTRAVERSIAMO MULE**

*"hibiscus infused" stolichnaya vodka, lime, fever tree ginger beer*

**PALOMA**

*espolon blanco tequila, lime, thyme, feur de sel, mixwell grapefruit soda*

*vino by the glass*

NV	<b>SPARKLING ROSE PRIMATERRA ITALY</b>	9.5
NV	<b>PROSECCO BENVOLIO ITALY</b>	9.5
NV	<b>MOSCATO VILLA ROSA ITALY</b>	8.5
2015	<b>RIESLING MADONNA GERMANY</b>	8.5
2016	<b>SAUVIGNON BLANC MOHUA NEW ZEALAND</b>	9.5
2015	<b>PINOT GRIGIO STELLINA DI NOTTE ITALY</b>	8.5
2014	<b>CHARDONNAY L'ARJOLLE FRANCE</b>	10
2014	<b>CHARDONNAY BLOOMFIELD COCO COUNTY</b>	10
2014	<b>PINOT NOIR CARMEL ROAD MONTEREY</b>	11
2014	<b>PINOT NOIR MOHUA NEW ZEALAND</b>	12
2015	<b>SANGIOVESE PRIMATERRA ITALY</b>	8.5
2015	<b>CABERNET SAUVIGNON ALCANCE CHILE</b>	12
2011	<b>BARBERA TENUTA L ILLUMINATA ITALY</b>	12

*all specialty cocktails 10*

*Attraversiamo*