

*raw bar*

**^Oysters 9**

3 oysters, choose from:

**Malpeque, Prince Edward Island**

**Marin Gem, 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 13**

fresh lime, micro pepper cress, fresno

chili, lavosh cracker V&G hot sauce

**^Hand Cut Ribeye Tartare 13**

salt cured egg, whole grain mustard,

capers, shallots, grilled bread

**^Steelhead Crudo 13**

blood orange, baby fennel,

roasted chili oil, mint, micro parsley

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness,

*starters*

**+^Cheese Plate 10**

Vine+Grain inspired cheese board with house made pickled fruits or veggies, marcona almonds & something sweet

**+^Roasted Cauliflower-Cheese Fondue 14**

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

**^Whales Cove Mussels 12**

garlic, pearl onions, spanish chorizo, white wine, grilled bread

**^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, blood orange

mustard greens, pumpkin seeds, crispy onion, garlic herb oil, 18 year balsamic

*entrees*

**+Smoked Mushroom Carbonara 23**

bucatini made in house daily, farm egg, guanciale, pecorino, cracked black pepper

**House-Made Pork Sugo 23**

rigatoni made in house daily, 12 hour slow cooked pork sugo, fresh pressed local tomatoes, local basil,

wilted baby tomatoes, shaved ricotta salata, micro basil

**^Brick Chicken 25**

half chicken, house made polenta, roasted chicken jus, local greens

**^Attra Cheeseburger 16**

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

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

local cardoon, crisp pork belly, winter squash hash and creamed local greens

**Winter Salad with Steelhead 26**

grilled Mt. Lassen steelhead, roasted first generation farmers delicata squash, braised beets, baby tomato,

farro, blood orange, mustard greens, pumpkin seeds, crispy onion, garlic herb oil, 18 year balsamic

**^Braised Short Rib 30**

boneless short rib, parsnip puree, caramelized pearl onion, beef jus

*sides*

**+^Roasted Seasonal Root Vegetables 8.5**

sunchokes, roasted pearl onion, rosemary

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

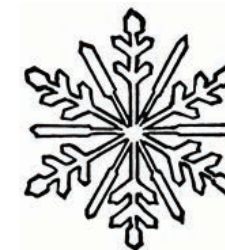
blistered, fresh lime, garlic oil, queso cotija, like a temperamental woman - at times spicy, at times sweet

**+^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



*winter 2017*

Attraversiamo proud to support our local farms & community. Almost everything on this menu is within 100 miles - including all our tableware made by Heritage High Clay Club.

G&S Farms \* First Generation Farms \*

Frog Hollow Farms \* Knoll Organic Farms \*

Miss Bee Haven Honey \* Passmore Ranch \*

Mary's Chicken \* Tomales Bay Oyster Company

Clover Stornetta Farms \* Coke Farms

Tasteful Selections

**Weekly Traditions**

*wednesday*

Dinner for 2 with a bottle of wine - \$45

*thursday*

Prime Rib

*sunday*

Fried Chicken

Executive Chef Jourdan de Sanctis

+ denotes vegetarian option

^ denotes Gluten Free or has a GF option

*drinks & dranks*

**Coffee 3**

**Bottled Republic of Tea 5**

**Mimosa 5**

Your choice:

OJ

cranberry

passionfruit

**AI Fresco 9**

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

**Juice Cleanse 9**

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

**Bloody Mary 8.5**

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 served with potatoes

**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

**That #Basic Breakfast 8.5**

2 eggs, 2 bacon & potatoes

**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, served with fries  
add egg +1.5



*winter 2017*

.....  
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.

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

**Weekly Traditions**

*wednesday*

Dinner for 2 with a bottle of wine - \$45

*thursday*

Prime Rib

*sunday*

Fried Chicken

<b>OYSTERS ON THE HALF SHELL</b> V+G HOT SAUCE, SEASONAL MIGNONETTE & COCKTAIL SAUCE	<b>2</b>
<b>SHRIMP COCKTAIL</b> 5 ALE POACHED SHRIMP WITH COCKTAIL SAUCE AND HORSERADISH	<b>7</b>
<b>ROASTED CAULIFLOWER-CHEESE FONDUE</b> EMMENTHALER, RACLETTE, FONTINA, KNOLL ELEPHANT CARMELIZED GARLIC, GRILLED BREAD	<b>12</b>
<b>ATTRA BURGER</b> GRIDDLED ONION, SHREDDED LETTUCE, CHEESES, TOMATO SPREAD, WITH FRENCH FRIES	<b>13</b>
<b>CURED STEELHEAD BAGUETTE SANDWICH</b> CRESENZA CHEESE, IN HOUSE CURED STEELHEAD, MICRO PEPPER CRESS, PICKLED ONIONS	<b>9</b>
<b>TRUFFLE FRIES</b> TRUFFLE, PARMESAN, CHIVES	<b>6</b>

**#BASIC MARGARITA**  
**MOSCOW MULE**  
**SANGRIA**  
**WELL DRINKS**  
**ABSOLUT VODKA \* POWERS WHISKEY**  
**BEEFEATER GIN \* REDEMPTION BOURBON**  
**CHIVAS SCOTCH \* BAYOU RUM**  
**ESPOLON TEQUILA**

**COAST CHARDONNAY**  
**AVA GRACE RED BLEND**  
**ALL DRINKS ABOVE \$6**

*happy hour is the best hour wed~sat 3~7 sun 2~ close*

<b>OYSTERS ON THE HALF SHELL</b> V+G HOT SAUCE, SEASONAL MIGNONETTE & COCKTAIL SAUCE	<b>2</b>
<b>SHRIMP COCKTAIL</b> 5 ALE POACHED SHRIMP WITH COCKTAIL SAUCE AND HORSERADISH	<b>7</b>
<b>ROASTED CAULIFLOWER-CHEESE FONDUE</b> EMMENTHALER, RACLETTE, FONTINA, KNOLL ELEPHANT CARMELIZED GARLIC, GRILLED BREAD	<b>12</b>
<b>ATTRA BURGER</b> GRIDDLED ONION, SHREDDED LETTUCE, CHEESES, TOMATO SPREAD, WITH FRENCH FRIES	<b>13</b>
<b>CURED STEELHEAD BAGUETTE SANDWICH</b> CRESENZA CHEESE, IN HOUSE CURED STEELHEAD, MICRO PEPPER CRESS, PICKLED ONIONS	<b>9</b>
<b>TRUFFLE FRIES</b> TRUFFLE, PARMESAN, CHIVES	<b>6</b>

**#BASIC MARGARITA**  
**MOSCOW MULE**  
**SANGRIA**  
**WELL DRINKS**  
**ABSOLUT VODKA \* POWERS WHISKEY**  
**BEEFEATER GIN \* REDEMPTION BOURBON**  
**CHIVAS SCOTCH \* BAYOU RUM**  
**ESPOLON TEQUILA**

**COAST CHARDONNAY**  
**AVA GRACE MALBEC**  
**ALL DRINKS ABOVE \$6**

*happy hour is the best hour wed~sat 3~7 sun 2~ close*