

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

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^Shrimp Cocktail 9

5 ale poached shrimp with

cocktail sauce and house

creamed horseradish

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^Steelhead Tartare 13

fresh lime, micro pepper cress, fresno

chili, lavosh cracker V&G hot sauce

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^Hand Cut Ribeye Tartare 13

salt cured egg, whole grain mustard,

capers, shallots, grilled bread

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^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

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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

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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

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

#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

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CHIVAS SCOTCH * BAYOU RUM
ESPOLON TEQUILA

COAST CHARDONNAY
AVA GRACE MALBEC
ALL DRINKS ABOVE \$6

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