

DINNER

charcuterie

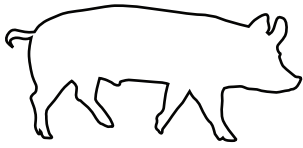
prepared entirely in-house from a whole animal butchery program

pork rilette
pork, duck and pistachio pate
smoked duck breast
coppa di testa

\$8 for an individual plate

\$18 for a small plate of all charcuterie

\$26 for a large plate of all charcuterie



smaller plates

housemade pork sausage flatbread
smokey oregano tomato sauce and ricotta \$13

roasted romanesco flatbread, with nicoise &
castlevetrano olives, orange confit, spring onion,
and capricho de cabra cheese \$12

roasted California squid flatbread with anchovy, garlic &
oregano pesto, squid ink aioli and pickled peppers \$13

Brick oven roasted bone marrow with meiwa kumquat
marmalade, toasted baguette and arugula \$11

asparagus, carrot, nettle and onion fritters with almond
“hummus” and mint cilantro chutney \$12

soup and salad

Happy Boy Farm black kale salad with meiwa kumquat
with fried almonds, ricotta salata, grilled onion, and
whole-grain mustard & balsamic vinaigrette \$12

little gem caesar with radish, grilled asparagus and
crostini \$11

River Dog Farms yellow carrot and cardamom soup \$8

larger plates

Marin Sun Farms braised beef cheek, roasted sunchokes,
baby carrots, horseradish creme fraiche, natural jus \$23

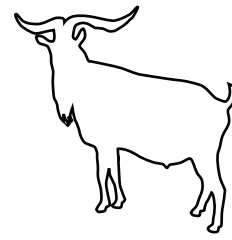
roasted Field to Family farm’s chicken with ragout of
butter braised spring onion and garlic with goat bacon
and grilled asparagus \$23

hand cut red wine Tagliatelle pasta with black trumpet
mushrooms, nettles, raw egg yolk and Fiore sardo
sheep’s milk cheese \$20

Long & Bailey Farm grilled pork chop
with grilled artichokes, salt roasted fingerling potatoes,
and bourbon butter \$25

pan roasted wild Alaskan halibut in fava ragout and
fennel-pernod puree \$25

McFarland springs trout with tarragon cream, grapefruit
gastrique, toasted walnuts and braised chard \$23



sides

local lettuces
with golden balsamic vinaigrette, shaved baby carrot
and watermelon radish \$8

grilled Salinas asparagus with sauce gribiche \$7

house-cut french fries with blue cheese aioli \$7



Revival Bar+Kitchen sources all of our meat from local ranchers who tend to their land and the animals on it with the utmost care and respect. We butcher in-house to support that quality all the way to your table.

Travis McConnell, Chef de Cuisine

Amy Murray, Executive Chef