

Starters

Eggplant Caviar 8

Olive Tapenade, Feta, Herb Croutons

Capriole Goat Cheese Crouton 12

Oyster and Shiitake Mushrooms, Madeira Cream

Grilled Shrimp 12

Black Bean Cake, Orange-Coriander Sauce

Sautéed Veal Sweetbreads 15

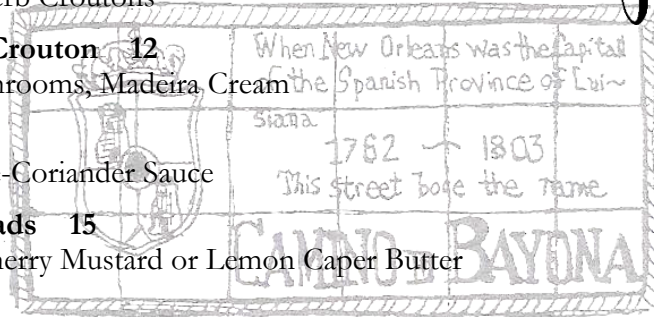
Potatoes, Mushrooms, Sherry Mustard or Lemon Caper Butter

Duck Liver Pâté 11

Peach-Apricot Mostarda, Assorted Pickles, Crostini

Grilled Salmon 12

Tomatillo-Butternut Escabeche, Arroz Verde, Guajillo Crema



Soups and Salads

Cream of Garlic Soup 7

Soup du Jour 7

Bayona Salad 7

Farm Greens, Balsamic Vinaigrette, Shaved Parmesan

Bayona Blue Salad 7.5

Farm Greens, Balsamic Vinaigrette, Crumbled Point Reyes Blue Cheese

Caesar-Style Salad 9

Arugula, Romaine, Preserved Lemon, Fried Caper

Apple and Blue Cheese Salad 10

Hazelnuts, Arugula, Balsamic

Main Courses

Smoked Duck "PB & J" 17

Cashew Butter, Pepper Jelly, Apple-Celery Salad, *Wild Flour* Multigrain

New Orleans Style BBQ Shrimp 19

Pimiento Cheese Grits, Smothered Greens

Sautéed Pompano 21

Lemon Garlic Butter, Roasted Artichokes, Whipped Fennel

Grilled Lamb Loin 22

Toasted Almond and Dried Cherry Basmati, Red Lentil Dal, Kalonji Seed Red Mustard Greens, Zinfandel Sauce, Pomegranate Molasses

