



### Starters

**Charcuterie Plate** with artisan meats and cheese, accompaniments **24**

**Soup of the day 8**

**Pozole** House special **15**

**Griddled Gemelli bread with house-made whipped ricotta 10**

**House-made hummus with seasonal vegetables 8**

### Salads

**Kale Caesar** with crouton and parmesan **10/15**

**Windswept Salad** seasonal greens, vegetables, house-made dressing **10/15**

Add: Chicken **6** Mushroom/Black bean cake **6** Steelhead Trout **15**

### Burgers and Small Plates

**Haffner Farm Burger** Angus ground beef

served with a side of garden greens, cooked with/without grilled onions

one third-pound patty **14** or two **19**

Add: Cheese (cooper or cheddar) **1.5** Haffner Farm bacon **2** Egg **2** Sub: gf bun **3**

**Veggie Burger** with garden greens and condiments **13**

**Fillmore Mac n' Cheese 8/12**

**Black Trumpet Mushroom Mac n' Cheese** house special **12/18**

### Entrees

**Turmeric BBQ'd Haffner Farm Pork Chops** w/garlic smashed potatoes **30**

**Pan-seared Steelhead Trout** w/turmeric honey and black garlic soy, cilantro rice and seasonal vegetables **32**

**House-corned Haffner Farm Beef Brisket and Cabbage**, w/garlic smashed potatoes **36**

### Sweets for the sweet

**Cinnamon Bread Pudding** rum raisin sauce **12**

**Ice Cream and Sorbet Flavors 8**