

# Gather

## Dinner

### Snacks

<b>House Pickled Vegetables</b> (v, gf)	6.5
<b>Good Faith Farms Olives</b> Meyer lemon, rosemary, garlic, chili (v, gf)	6.5
<b>Toast of the Day</b> Chef's choice	9.5

### Salads & Soup

<b>Kale Salad</b> carrot, pumpkin seed, caper, Fiscalini cheese (v*, gf)	13
<b>Little Gem</b> creamy herb dressing, confit potato, shaved radish, sprouts, seeds (gf)	14
<b>Winter Vegetable &amp; Bean Soup</b> green olive pesto, San Joaquin Gold, Mission olive oil (v*, gf)	9

### Small Plates

<b>Local Cheese Plate</b> Crescenza, Caprae Goat Cheddar, Grady's Wheel - with seasonal accompaniments (gf*)	16
<b>Opah Crudo</b> citrus, avocado, endive, black lime yogurt, Thai chili vinaigrette, black walnuts (gf)	16
<b>Crispy Brussels Sprouts</b> cashew puree, kumquat kosho, preserved radish, cilantro (v, gf)	16
<b>Steamed Mussels</b> Shiitake bacon broth, alliums, smoked Jalapeños, Levain, ginger aioli (gf*)	16.5
<b>Langley Farms Pork Belly</b> lentils braised with pancetta, pickled cucumber yogurt, bread crisp (gf*)	17
<b>Roasted Beets</b> citrus chermoula, red beet hummus, cashew tahini sauce, pomegranate, pistachios (v, gf)	16
<b>Crispy Night Smelt</b> squid ink aioli, pickled tomato miso, purple radishes, serrano chili (gf)	16
<b>Marin Sun Farms Beef Tartare</b> miso mustard, shiitakes, black garlic, confit egg yolk, crispy potato (gf)	17

### Pizzas

<b>Asparagus</b> Spring onions, house made ricotta, fava greens, mint, lemon zest	22.5
<b>Fontinella</b> mozzarella, tomato, sea salt	20
<b>Pork Sausage</b> Shiitakes, caramelized onions, radicchio, herbs	23
<b>Spicy Tomato</b> olive, caper, cashew puree, chili oil, parsley (v)	21
<i>Add to any pizza - house made pancetta \$5 or sausage \$4, egg \$3</i>	

### Mains

<b>Buckwheat Stuffed Cabbage</b> Paprikash, crimini, braised Cipollini, pickled beet vinaigrette, sour cream (v*, gf)	24.5
<b>Chickpea Panisse</b> Jerusalem artichokes, broccoli di cicco, harissa, crispy chickpeas, capers & currants (v, gf)	24.5
<b>Local Halibut</b> citrus couscous, sweet & sour rhubarb, fava leaves, Meyer lemon-green garlic salsa	30
<b>38 North Half Chicken</b> beans & greens, turnips, Meyer lemon gremolata, breadcrumbs (gf*)	26.5
<b>Devils Gulch Pork Chop</b> Israeli couscous, spiced carrots, date, orange, feta, za'atar	AQ
<b>Mindful Meats Burger</b> Sierra Nevada cheddar, aioli, tomato condiment, fries (gf*) <i>Add bacon \$4</i>	16

v – vegan      gf – gluten free      \* vegan or gluten free upon request

Acme bread & Sciabica Arbosana olive oil served upon request.

We are committed to supporting local farmers and sourcing only sustainable ingredients.

Due to the drought and California law, we only serve water upon request.

Not all ingredients are listed on the menu. Please notify your server of any allergies or dietary restrictions you may have.