# TマUSS

#### SHARED PLATES

CAVIAR traditional accoutrements 150

ONION DIP 

house made potato chips 15

HALF DOZEN OYSTERS 

seasonal mignonette 29

OLIVE SOURDOUGH BATARD model bakery, fennel olive oil, sea salt

(for two) 10 | (for four) 18

CALIFORNIA GRAZE PLATTER california cheeses, marinated olives, marcona almonds, lavash 38

add prosciutto: 16 add burrata: 14

### PIZZAS

LIVING ROOM Italian sausage, pickled peppers, roasted garlic 28

MARGHERITA tomato, parmesan, basil 25

POTATO point reyes Toma, chive, yukon gold 25

MUSHROOM maitake, kale, chili crunch, 26

## STARTERS

SHRIMP CEVICHE \* grilled jalapeno, blood orange, cilantro 27

CALISTOGA BOWL \* yellow fin tuna, koshihikari rice, california avocado 29

TUSCAN SOUP kale, white bean, pickled peppers, 24

BURRATA SALAD \* blood orange, pickled beets, pistachio 26

KALE CEASER herbs, croutons, parmesan, lemon zest 23

add burrata: 14 add chicken: 12 add oishii shrimp: 18 add ora king salmon: 24

## SANDWICH & PASTA

Falafel Wrap → pickled onion, roasted pepper hummus, avocado, frenh 27

GRILLED CHEESE sourdough, cheddar tomato soup, chili crunch 32

TRUSS CHEESEBURGER wagyu beef, pickles, tomato, caramelized onion, french fries 29

TURKEY CLUB tomato, bacon, avocado, pickled onion, herb aioli, french fries 30

SPAGHETTI (Chitarra) ☆ carrot top pesto, roasted carrots, cashew 30

MEZZI RIGATONI wagyu bolognese, san marzano tomato, ricotta 34

#### SIDES

LOCAL GREENS & cherry tomato, cucumber, honey-balsamic vinaigrette 12

TRUSS FRIES & tomato aioli 12

TRUFFLE PARMESAN FRIES & tomato aioli 18

Sustainable Sourced

Balance by Four Seasons