SHARED PLATES

OSETRA CAVIAR traditional accoutrements 200

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

SUMMER CRUDITE local vegetables, roasted pepper hummus, herb oil, lavash 21 CALIFORNIA GRAZE PLATTER california cheeses, marinated olives, marcona almonds, lavash 38

add prosciutto: 16 add burrata: 14

PIZZAS

LIVING ROOM italian sausage, pickled peppers, smoked mozzarella 28

TRUSS MARGHERITA tomato, smoked mozzarella, basil 25

SQUASH BLOSSOM ricotta, hot honey, mozzarella 25

STARTERS

SHRIMP CEVICHE ** avocado, pineapple, citrus vinaigrette 27

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

HARVEST SALAD ** mix greens, puff rice, cherry tomatoes, watermelon, lemon vinaigrette 24

BURRATA SALAD ** stone fruit, heirloom tomato, basil, mint vinaigrette 24

CAESAR SALAD romaine, herbs, croutons, parmesan, lemon zest 23

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

SANDWICH & PASTA

CHICKPEA FALAFAL spinach wrap, pickled onion, roasted pepper hummus, avocado, arugula 27
TRUSS CHEESEBURGER 2.0 wagyu beef, pickles, tomato, caramelized onion, french fries 28
TURKEY CLUB tomato, bacon, lettuce, avocado, pickled onion, herb aioli, french fries 30
SPAGHETTI ALLA CHITARRA ₺ basil pesto, sun-dried tomato, mushrooms 30
MEZZI RIGATONI wagyu bolognese, san marzano tomato, ricotta 34

SIDES

LOCAL GREENS therry tomato, cucumber, honey-balsamic vinaigrette 12

TRUSS FRIES tomato aioli 12

TRUFFLE PARMESAN FRIES tomato aioli 18