

STABLE

SAMPLE MENU | MINGLE

Charcuterie DF

selection of west coast cured meats paired with whole grain mustard, preserved fruit, crackers & spiced nuts

Cheese Board VEG

artisan cheese selection w/market fruit, crostini, preserves, acme bread, & olives

FAMILY STYLE DINNER

Roasted Mary's Chicken GF

legs + thighs, blistered sungolds, sherry vin, crispy skin

Local Fish GF

pan-seared seasonal offering from TwoXSea, preserved lemon emulsion, radish salsa

Elote Salad VEG | GF

brentwood corn, lime coriander aioli, sweet 100s, jicama, cilantro, casero, tajin

Gem Wedge VEG

blossom bluff stonefruit, smoked nuts, white balsamic vinaigrette, shaved fennel, grana padano

Summer Panzanella VEGAN

lonely mountain heirloom tomatoes, garlic red wine vinaigrette, persian cucumbers, acme levain shards, good olive oil, herb salad, maldon