

To Go Menu

ASK ABOUT OUR DINNER FOR TWO

Starters

roasted cremini mushroom soup shaved san joaquin gold, truffle essence **12**

baby field greens salad with pear tomatoes and cucumbers shaved parmesan, toasted pine nuts and herb pesto **11**

white truffle scented mac-n-cheese **12**

green chili mac-n-cheese **8**

Sandwiches

sandwiches come with a choice of salad or fries (sub truffle +4)

short rib sandwich fontina, horseradish cream, balsamic onions on buttermilk bun **15**

harris ranch "kitchen" burger" goat cheese, caramelized onions, arugula and tomato **20***

ancho roasted chicken sandwich avocado, jack cheese, bacon, roasted onions, red pepper aioli **15**

Main Courses

ask about rusconi's feature of the moment

roasted chicken salad sonoma goat cheese, preserved strawberries, quinoa, marcona almonds, sherry vin **18**

roasted natural chicken parmesan and yellow corn grits with roasted garlic, charred broccolini, rosemary jus **27**

braised beef short ribs butternut squash risotto, roasted baby carrots, noble bread gremolata, natural jus **34**

grilled sustainable salmon blackberry glaze, fingerling potatoes, brussels, roasted tomatillo sauce and corn jus **32***

grilled beef tenderloin medallions truffle scented mac-n-cheese, carrots, green beans, red wine reduction **34***

butternut squash risotto baby carrots, sage, pomegranate, sauce verde **24**

Desserts

seasonal cheesecake **8**

warm dark chocolate bread pudding caramel, vanilla, berry sauces, seasonal berries **10**

pint of hand packed house made ice cream of the day **9**

Extras

agave glazed carrots **9**

roasted fingerling potatoes **9**

brussels sprouts **9**

parmesan & truffle fries **9**

green beans **9**

parmesan garlic grits **9**

noble bread with pesto **7**

If you have any food allergies please alert us before placing your order.

*some items may contain undercooked proteins; this may increase the chance of foodborne illness.