

- SNACKS -

EGGS MIMOSA

WITH WISE ACRE FARMS EGG,
HACKLEBACK CAVIAR, CHIVE

10

BONE MARROW A LA BLUE RIBBON

OXTAIL JAM, PARSLEY, HOUSE BAKED BREAD

18

RABBIT COUNTRY PATE

BEER MUSTARD, GIARDINIERA

12

BREAD & BUTTER

WHIPPED BUTTER, SMOKED SEA SALT

4

HEALDSBURG, CA



- STARTERS -

RAW ISLAND CREEK OYSTERS

HALF DOZEN

FROZEN MIGNONETTE, HOUSE HOT SAUCE

18

GRILLED GULF SHRIMP

COCKTAIL SAUCE

15

TBR SEAFOOD TOWER

ASK FOR TONIGHT'S SELECTION

75

DUNGENESS CRAB LOUIE

BROKAW AVOCADO, GARDEN RADISH,
CLASSIC LOUIE DRESSING

15

ARUGULA SALAD

ASIAN PEAR, PT. REYES BLUE CHEESE,
PISTACHIO, BALSAMIC VINAIGRETTE

11

LITTLE GEM CAESAR SALAD

GARLIC CROUTONS, PECORINO,
CAESAR DRESSING

12

ROASTED BEET SALAD

GRAPEFRUIT, PICKLED FENNEL, WALNUT,
ORANGE VINAIGRETTE

12

CLAM CHOWDER

MADE TO ORDER WITH POTATO,
BACON, FINES HERBES

14

- ENTREES -

GRILLED EGGPLANT PARMESAN
HOUSEMADE MOZZARELLA, GARLIC BREAD,
SAN MARZANO TOMATO SAUCE. BASIL
22

SHRIMP & GRITS
ANSON MILLS GRITS, BACON, PRESERVED
LEMON, LOBSTER SAUCE
22

ORA KING SALMON 'PICCATA'
GRILLED BROCCOLI, POTATO PUREE,
LEMON-CAPER SAUCE
29

CHICKEN POT PIE
CARROT, PEARL ONION, GRUYERE CUSTARD,
PUFF PASTRY
23

LIBERTY FARMS DUCK CONFIT
SPAETZLE, RADISH, SOUR CHERRY,
MUSTARD SAUCE
24

PORK & BEANS
CONFIT PORK SHOULDER, BUTTER BEANS,
BACON, KALE, SALSA VERDE
23

TBR POT ROAST
AKAUSHI CHUCK, MASHED POTATO,
GLAZED CARROT, MUSHROOM,
RED WINE JUS
26

STEAK FRITES
FLANNERY BEEF HANGER STEAK,
FRENCH FRIES, BEARNAISE SAUCE,
TARRAGON BUTTER
28

BEFFA SPRINGS BURGER
SLOW-COOKED ONION, BACON,
WHITE CHEDDAR, GARLIC AIOLI,
KENNEBEC FRIES
18

- SIDES -

CRISPY POTATOES
PECORINO, ROSEMARY, AIOLI
8

GRILLED CAULIFLOWER
VADOUVAN, GOLDEN 8

MAC & CHEESE
HATCH CHILE RUBBED WHITE CHEDDAR
11

ROASTED BUTTERNUT SQUASH
BECHAMEL, GRUYERE, AGED BALSAMIC,
SAGE
7

SHANE McANELLY
EXECUTIVE CHEF

EVAN "COUNTRY" CASTRO
SOUS CHEF

WILLIAM WOODWARD
PASTRY CHEF