



starters

hog island oysters on the half shell

kumamoto 3 sweetwater 2.5

salt cod and potato croquette with aioli 12

grilled fava beans with ricotta salata 11

prosciutto di parma with capay farm's galia melon 14

halibut tartare with tabasco, chopped capers and lemon 13

soup of the day 9

spicy cauliflower salad with anchovy and egg 11

baby romaine and watercress salad with creamy blue cheese dressing 10

county line farm's mixed greens with balsamic dressing 8

pizza & pasta

pizza alla napoletana with tomato, anchovy and oregano 15

pesto pizza with fingerling potatoes and provolone 14

spaghetti with hog island clams with garlic, white wine and chili flakes 16/21

spaghetti alla carbonara with english peas, pancetta, egg and parmesan 15/20

light plates

broccoli, parmesan and pancetta frittata 13

mussels and chorizo roasted in the wood oven with tomatoes, garlic and white wine 14

two beer battered fish tacos slaw, salsa and avocado 12

grilled cheese sandwich with escarole, talleggio and fig jam 12

main courses

catch of the day ask your server for today's sustainable seafood selection mp

grilled fulton valley chicken grilled romaine and mustard-caper dressing 21

grilled niman ranch hanger steak whipped potatoes, romano beans and salsa verde 27

moroccan sweet potato stew bell peppers, peanuts, ginger and cous cous 18

westco burger niman ranch beef and pork burger 13 (with cheese 14)

sides

mashers or fries 4

veggie side 5

most produce and meats are sustainably farmed and locally grown

west county marinated olives 2.5

a gratuity will be added to parties of seven or more

thank you for joining us

on the plaza in sebastopol
telephone 707.829.9500

westcountygrill.com