

DINNER MENU

Roasted corn chowder with tomato relish **8.00**

House-smoked chicken with double corn salad and creamy blue cheese dressing **9.00**

Pan-seared duck liver with pancetta-wrapped Black Mission figs with balsamic **9.00**

Hazelnut-crusted baked goat cheese with nectarines and arugula salad **8.75**

Caesar salad with anchovy, garlic croutons and Reggiano **9.25**

Duck liver flan with grilled Acme bread, cornichons and olives **8.50/14.00**

Bellwether Farms ricotta ravioli with various mushrooms, spinach and porcini broth **10.00/18.00**

Grilled marinated scallops with summer vegetable tian and saffron-tomato vinaigrette **11.00/20.00**

Housemade lemon pasta with blistered cherry tomatoes, peppers and griddled shrimp **11.00/20.00**

Grilled ling cod wrapped in a fig leaf, with sweet corn, summer squash and Anaheim pepper salsa **22.00**

Buttermilk fried chicken with lemon mashed potatoes and sautéed chard **18.50**

Liberty Ranch duck three ways: grilled breast, crépinette and smoked leg with rapini and honey-lavender sauce **25.00**

Roasted rack of pork with fried green tomatoes and slow-cooked Romano beans **22.50**

Sides: **5.00**

Lemon mashed potatoes

Rapini

Summer vegetable tian

Corn on the cob with pasilla butter

No substitutions, please

BAY WOLF RESTAURANT

Eighteen percent gratuity added to parties of six or more