



OFFSPRING at the FARRER BUILDING

707-972-2655

menu for 9-16

ANTI-PIZZA

MARINATED OLIVES 9
garlic and fennel pollen

PICKLE PLATE 10
garden squash, cucumbers, onions
turmeric egg with creme fraiche

BOQUERONES 10
piment d'ville and garden herbs

ROASTED SUMMER SQUASH 12
salsa verde and ricotta salata

YORKVILLE PEACHES 12
honey lemon vinaigrette, marigold
whipped laychee, piment d'ville

MIXED GREENS SALAD 12
simple vinaigrette, parmigiano,
cherry tomatoes, almonds

OVEN BAKED POLENTA 12
roasted tomatoes and parmigiano

DUCK LIVER PATE 15
huckleberry jelly, flatbread,
mustard and cornichons

PIZZA

**SMOKEY TOMATO and
FIOR di LATTE MOZZARELLA** 16
garden basil

MORTADELLA 22
creme fraiche, parmigiano,
pistachio, shaved red onions,
pickled calabrian chili

SUMMER SQUASH 22
garlic oil, mozzarella,
porcini mushrooms, pepper
foclette, lovage gremolata

MEYER FAMILY PEAR 22
creme fraiche, gorgonzola,
radicchio, pecans, balsamic
mozzarella, rosemary

SALUMI 23
smokey tomato, laychee,
gordal olives, mozzarella,
onions, pickled calabrian chili

STRACCIATELLA 24
smokey tomato, garlic oil,
garden basil, parmigiano

Add on -
stracciatella
mortadella
salumi

a 15% service charge is added
to provide a living wage to our crew year-round.