

TRUE LAUREL

TUESDAY - SUNDAY TILL 10PM, THURSDAY - SATURDAY TILL 11PM

BAR NUTS

Warm, Savory, Candied Nuts, with Fried Kale, and Meyer Lemon Zest 8

CHICKEN LIVER MOUSSE

Sourdough Toast, Rhubarb Preserves, Green Strawberry, Puffed Kasha 15

GOURGERES

Aged White Cheddar Mousse, Tomato Conserva 15

CRISPY HEN OF THE WOODS MUSHROOMS

Sour Cream 'n' Alliums Dip 17

TOMATO SOUP

Jimmy Nardello, Blistered Sungolds, Cultured Alium Butter, Basil Breadcrumbs 15

SPICY ALBACORE TARTARE

Passionfruit, Oro Blanco, Coconut Cream, Vietnamese Mint, Taro Chips 19

LITTLE GEM SALAD

Blood Orange, Snap Peas, Avocado, Sourdough Croutons, Creamy Dill Vinaigrette 16

ROASTED BEETS

Smoked Trout & Roe, Pickled Scallion, Crispy Rice Paper, Tahini Creme Fraiche, Sumac 17

BLISTERED BRUSSELS SPROUTS

Tamari, Crispy Chicken Skin, Toasted Garlic, Sesame Leaf, Spicy Mayo 16

TWICE BAKED POTATO

Red Miso Butter, Green Onion, Chile Creme Fraiche, Hot Cheddar, Katsuobushi 17

CAULIFLOWER PANCAKE

Green Garlic, Purple Yam BBQ Sauce, Pickled Celtuce, Spring Onion, Monterey Bay Seaweeds 21

TL PATTY MELT

Griddled Dry-Aged Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat Pain de Mie 18

Add Heirloom Tomato 2

Add Avocado 3

FLAT IRON STEAK

Shishito Pepper Salsa, Three Cheese Grits, Shaved & Pickled Root Vegetables 29

A 20% service charge fee will be added to all orders.