

DINNER

starter

butternut squash soup 10.
gravenstein apple compote, sage crème fraiche

tuscan white bean hummus (vg) 13.
crispy artichokes, sundried tomato jam, aged balsamic, griddled focaccia

baked brie 17.
pickled pomegranate seeds, cranberries, toasted pecans, black mission fig jam, charred country bread

braised beef short rib croquettes 18.
harissa crema, green onion salsa verde

wood oven gulf shrimp 15.
braised white beans, fennel sausage, castroville artichokes, rosemary butter

fried smoked mozzarella 14.
romesco, sunnyside hen egg, arugula, aged balsamic

salad

caesar salad 15.
romaine lettuce, radicchio, garlic-parmigiano croutons, caesar dressing

belgian endive & burrata salad 16.
bosc pears, prosciutto, aged sherry agrodolce, toasted walnut vinaigrette

pine street cobb 16.
garden greens, bleu cheese, cherry tomato, avocado, applewood smoked bacon, fried quinoa, hard boiled hen egg, herbed house vinaigrette

vitality bowl (vg) 15.
kale, quinoa, wheat berries, oranges, blueberries, avocado, spiced chickpeas, pumpkin seed hummus, acai vinaigrette

additions

salmon 16.
shrimp (4) 22.
chicken breast 10.

pizza

margherita 17.
smoked mozzarella, san marzano tomato, garden herbs

funghi 21.
forest mushrooms, tuscan kale, taleggio, country ham, truffle vinaigrette

yukon gold potato 19.
sliced yukon gold potato, shaved fennel, rosemary ricotta, fresno chili hot honey

pasta

forest mushroom bolognese (vg) 24.
roasted carrots, wilted kale, pappardelle

butternut squash & kale ravioli (vg) 23.
pumpkin seed pesto, pepitas, cabernet reduction

twenty-five layer lasagna 32.
short rib ragu, bechamel, marinara, hand-pulled mozzarella

bucatini all'amatriciana 28.
lemon burrata, guanciale, basil

main

filet of salmon 29.
roasted baby carrots, pickled currants, fregola sarda, tuscan kale salsa verde

tuscan kale panelle (vg) 24.
winter squash caponata, pine nuts, lemon caper emulsion

oven-roasted chicken 28.
broccolini, hot honey glaze, herbed chicken jus

ny steak 42.
10oz ny strip, swiss chard, whipped yukon gold potato, glazed cipollini, bordelaise

credo burger 21.
8oz beef patty, aged cheddar, thousand island, applewood smoked bacon, toasted brioche served with garlic-parmesan fries

add fried egg 2.

add avocado 3.

sides

roasted brussels sprouts 9.
butternut squash, winter pear purée, smoked bacon gastrique

creamy heirloom polenta 9.
marscarpone, grana padano

FEED THE PEOPLE.

WE BELIEVE THAT SHARED MEALS ARE VITAL SOCIAL RITUALS THAT BIND US CLOSER TOGETHER, FACILITATE MUTUAL UNDERSTANDING, AND GIVE RISE TO NEW IDEAS. AND WE BELIEVE THAT THE ACT OF JOINING TOGETHER AROUND THE TABLE IS ESPECIALLY DYNAMIC IN A VIBRANT RESTAURANT SURROUNDED BY FRIENDS AND COLLEAGUES.

