

DINNER MENU



WE SUPPORT LOCAL,
NATURAL, SUSTAINABLE
& ORGANIC PRACTICES
WHENEVER POSSIBLE

STARTERS

- ACME BREAD** ^v 5
house cultured butter, california olive oil, sea salt
- DEVILED FARM EGGS** ^v 6
rye crumble, everything bagel spice, chive
- CASTELVETRANO OLIVES** ^{vg, gf} 7
citrus, tarragon, toasted garlic, chile
- GRILLED PADRON PEPPERS** ^{v, gf} 9
fermented cayenne, lime, sea salt, purple haze
- LENTIL SOUP** ^{vg, gf} 10
roots, black kale, porcini broth, chile
- ROMAINE SALAD** ^v 13
fried black pepper, parmesan-reggiano, crouton,
rosemary vinaigrette
- HAM AND PEACH TARTINE** 13
farmer cheese, local honey, fennel pollen, espelette
- COUNTY LINE FARMS LETTUCES** ^{v, gf} 14
pistachio, blackberry, feta, fennel, young beets,
champagne vinaigrette
- SOUTHERN FRIED CHICKEN WINGS** 14
cali crystal hot sauce, buttermilk, dill pickles



To ensure the quality of our menu items we kindly ask that guests not request substitutions or additions. We are happy to accomodate dietary restrictions by omitting ingredients where possible.

v=vegetarian, vg = vegan, gf = gluten free

PIZZA

- MAITAKE MUSHROOMS** ^v 17
confit garlic cream, thyme, pounded parsley, reggiano
- FENNEL SAUSAGE** 18
calabrian chili, purple onion, charred spinach
- HICKORY SMOKED BACON** 18
tomato sauce, fried rosemary, mama lil's peppers
- BURRATA** ^v 18
tomato sauce, basil, olive oil, sea salt
- add housemade sausage \$3 | add farm egg \$2

ENTREES

- BACON CHEESEBURGER** 18
aged cheddar, b&b pickles, gems, pickled red onions,
aioli, served with fries
add a farm egg \$2
- PEROGIES** ^v 21
yukon potato, roasted summer peppers, aged cheddar,
brown butter, lemon, fried parsley, spinach puree
- MUSHROOM FARINATA** ^{vg, gf} 21
sunburst squash, whipped eggplant, tomato relish,
blistered padron peppers
- SUMMER CHICKEN** 25
jerk spices, collard greens, massa brown rice,
cranberry beans, coconut, lime
- CRISPY LOCAL LING COD** 26
salt & vinegar chips, swedish tar tar sauce,
grilled lemon, ruby beet accompaniment

SIDES

- HAND CUT FRENCH FRIES** ^{v, gf} 6
add cheddar fondue \$3
- BROCCOLI DI CICCIO** ^{vg, gf} 7
chile, lemon, garlic

instagram: @thekeystone415

A 20% gratuity will be added to parties of 6 or more. California sales tax 8.75% will be added to all checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We can accommodate up to three separate checks per table.