



Dinner Starters

Winter Soup Always Vegetarian, Seasonal, Fresh	8
French Onion Soup Classic Gratinee	8
Simple Green Salad Baby Lettuces, Verjus Vinaigrette, Blue Cheese Crostini	8
Fall Fruit Salad Pear, Persimmon, Figs, Arugula, Treviso, Hazelnuts, Goat Cheese, Pomegranate Dressing	10
Bistro Salad Frisee, Poached Duck Egg, Duck Confit, Sherry Dressing	11
Beets, Beets and More Beets Roasted, Sliced, Dressed	10
Wild Mushroom Toast Crescenza Cheese, Micro Greens	12
Rissoto Fonduta Arborio Rice, Fontina Cheese, Winter Truffle Broth	14
Dungeness Crab Tower Avocado, Fennel, Grapefruit, Yuzu	14
Venison Tartare Hand Chopped Loin, Classic Accompaniments, Crostini Add Quail Egg \$2	14
Charcuterie Assorted Pates, Terrines and Salumi	6/18

A gratuity of 18% will be added to parties of 6 or more, 2% civic fee will be added to all checks, \$2 split plate charge, Discounts not available on Prix Fixe Menus, Vertical Plus Coupons not valid for alcohol or gratuity. Please see wine list for corkage policy.



Dinner Entrees

Vegetarian Plate	21
Wild Mushrooms, Celery Root Puree, Baby Carrots, Braised Greens, Cipollini Onions	
Strozzapretti Pasta	22
Lamb Shoulder and Root Vegetable Sugo	
Pan Roasted Arctic Char	27
Celery Root Puree, Foraged Mushrooms, Buttery Baby Carrots	
Bouiride (Seafood Stew)	30
Monkfish Tail, Shrimp, Clams, Potatoes, Fennel, Shellfish Broth, Saffron Aioli	
“Chicken ‘n’ Dumplings”	24
Braised Sonoma Range Chicken, Potato-Pumpkin Gnocchi	
Roasted Liberty Duck Breast	28
5-Spice Roasted Heirloom Squash, Braised Red Cabbage, Spelt, Star Anise-Szechuan Pepper Sauce	
5 Dot Ranch Grilled Flank Steak	24
Fries or Roasted Fingerlings, Arugula-Roquefort Salad, Roasted Shallot Demi-Glace	
Heritage Pork Platter	28
Breaded Cutlet, Braised Belly, Shoulder Confit, Organic Grits, Braised Greens	
5 Dot Ranch Braised Short Ribs	28
Horseradish Yukon Potato Puree, Roasted Cipollini Onions, Bloomsdale Spinach	
“Hunter’s Plate”	34
Venison Loin, Wild Boar Chop, Quail, Spaetzle, Winter Vegetable Fricasee	
Sides	6
Pommes Frites, Sautéed Spinach, Roasted Fingerling Potatoes, Creamy Grits	

Baxter’s credo is to create a menu using the finest seasonal ingredients available, using organic and sustainable products from local farmers and ranchers whenever possible. Our philosophy is to present this Northern California cuisine in a simple yet modern approach.