FORUM

BREAKFAST

HEALTHY START

Meadowood Granola $20
Mixed berries, yogurt

Organic Steel-Cut Oats $17
Berry compote, lavender almonds

Seasonal Fruit $22

Bowl of Mixed Berries $18

FROM THE BAKERY

House-made Croissant $7

Pain au Chocolat $8

Gluten-Free Blueberry Scone $7

Gluten-Free Banana Muffin $7

House-made Bagel with Cream Cheese $8

MAINS

Haas Avocado Toast $24
Di Stefano burrata, arugula, crispy prosciutto, grilled asparagus, aged balsamic

Local Smoked Salmon $25
House-made bagel, capers, tomato, shaved red onion

Banana Brûlée Pancakes $24
Spiced rum Chantilly, espresso-infused maple syrup

Meadowood Breakfast Sandwich $23
Scrambled eggs, Canadian bacon, cheddar cheese, secret sauce,
Model Bakery English muffin, breakfast potatoes

EGG SPECIALTIES

Huevos Rancheros $29
Crispy house-made tortilla, avocado, chorizo, black beans,
Jack cheese, salsa, eggs

Smoked Salmon Benedict $26
Avocado, green garlic hollandaise, pickled red onion,
Model Bakery English muffin, breakfast potatoes
Add: Canadian or Hobbs' bacon $7

Corned Beef Hash $28
Caramelized onions, potatoes, cherry tomato,
chipotle barbecue, eggs, toast

Egg White Scramble $23
English peas, cherry tomatoes, avocado,
feta cheese, baby artichoke, salsa verde, fresh fruit

Spring Omelet $25
Asparagus, cherry tomatoes, spinach, bacon,
feta cheese, spring onions, breakfast potatoes, salsa, toast
Substitute: Egg Whites $4 Add Avocado $6

Two Eggs As You Wish $22
Bacon or sausage, breakfast potatoes, toast

BREAKFAST SIDES

Model Bakery English Muffin $7
House-made preserves, butter

Two Slices of Toast $6

Breakfast Potatoes $8

Yogurt $6

Fresh Fruit $9

Two Eggs $10

Smoked Salmon $16

Hobbs' Bacon $9

Sausage $9
Chicken apple or Pork

COLD-PRESSED JUICES

Berry Bae $14
Blueberry, blackberry, elderberry, schisandra, lemon,
coconut nectar, vegan probiotic

G3 Live $14
Cucumber, celery, kale, spinach, romaine,
lemon, liquid spirulina

Golden Boy $14
Pineapple, apple, lemon, ginger, golden berry

Master Cleanse $14
Pineapple, turmeric, lemon, dandelion,
cayenne, maitake

COFFEE & TEA

Five Mountains Tea $6

Equator Drip Coffee $6

Equator Espresso $7

Cappuccino, Latte, or Mocha $8

SMOOTHIES

Triple Berry $20
Blackberry, strawberry, raspberry, pineapple

The ABC $20
Apple, banana, cherry

FRUITS & JUICES

Freshly Squeezed Juice $10
Orange or Grapefruit

Please note that for parties of 6 or more, there will be a 20% service charge added automatically, 100% of which is distributed to staff members.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

FORUM

BRUNCH

FROM OUR BAKERY

Pain au Chocolat $8

Cinnamon Coffee Cake $8

House-made Croissant $7

Gluten-Free Blueberry Scone $7

Gluten-Free Banana Muffin $7

House-made Bagel $8
Cream cheese

FOR THE TABLE

Cinnamon Sugar Beignets $23
Chocolate sauce, caramel sauce, seasonal berry compote

Green Chicken Mole Empanadas $22
Whipped crème fraîche and feta

Regiis Ova "Ossetra" Caviar 1oz. $135
Kennebec potato chips, house-made crème fraîche

Grilled Asparagus and Prosciutto Flatbread $24
Spring onion, baby arugula, ricotta cheese, Estate herb oil

Wild Mushroom Queso Fundido $24
Fire-roasted poblano peppers, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips
Add: Chorizo $8

SOUP & SALADS

Spring Onion Soup $22
Calabrian oil, crumbled bacon, whipped crème fraîche, torn croutons

Cobb Salad $26
Hobbs' bacon lardon, chicken, egg, blue cheese, avocado, Dijon mustard dressing

Meadowood Farm Pea Salad $23
Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette
Add: Shrimp or Chicken $16, Salmon $24

BREAKFAST SPECIALTIES

Banana Brûlée Pancakes $24
Spiced rum Chantilly, espresso-infused maple syrup

Two Eggs As You Wish $22
Bacon or sausage, breakfast potatoes, toast

Huevos Rancheros $29
Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style

Smoked Salmon Benedict $26
Avocado, green garlic hollandaise, pickled red onion, Model Bakery English muffin, breakfast potatoes
Add: Canadian or Hobbs' bacon $7

Spring Omelet $25
Asparagus, cherry tomatoes, spinach, bacon, feta cheese, spring onions, breakfast potatoes, salsa, toast
Substitute: Egg Whites $4 Add Avocado $6

SANDWICHES & MAINS

Red Chilaquiles $25
House-made tortilla chips, queso fresco, sour cream, avocado, two eggs any style
Add: Chorizo $8, Fried Chicken or Steak $16

Mendocino Fish Tacos $25
Avocado, lettuce, chipotle aioli, mango salsa, freshly made tortilla

Salmon Buddha Bowl $35
Quinoa, avocado, tzatziki, English pea hummus, asparagus, cherry tomatoes, poblano chimichurri, Marcona almonds

Forum Burger $28
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries
Add: Avocado $6, Over-Easy Egg $6, Bacon $7

Chicken and Waffles $36
Rosie's Organic chicken, chipotle maple syrup

BREAKFAST SIDES

Model Bakery English Muffin $7
House-made preserves, butter

Two Slices of Toast $6

Breakfast Potatoes $8

Yogurt $6

Fresh Fruit $9

Two Eggs $10

Smoked Salmon $16

Hobbs' Bacon $9

Sausage $9
Chicken apple or Pork

COLD-PRESSED JUICES

Berry Bae $14
Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic

G3 Live $14
Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina

Golden Boy $14
Pineapple, apple, lemon, ginger, golden berry

Master Cleanse $14
Pineapple, turmeric, lemon, dandelion, cayenne, maitake

FROM THE BAR

Bloody Mary $18

Traditional Mimosa $16
Orange • Grapefruit • Peach

NON-ALCOHOLIC

Spring Berry Cooler $12
Strawberry-basil syrup, lime, seltzer

POM Spritz $12
House-made grenadine, rose water, lemon, sparkling lemonade

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FORUM

LUNCH

FOR THE TABLE

Grilled Globe Artichokes $22
House-made spicy ranch, charred lemon, crispy onions
Add: Crispy Hobbs' Bacon Lardon $6

Ahi Poke $32
Ginger, avocado, serrano peppers, tamari, furikake, chipotle-dusted taro chips

Grilled Asparagus and Prosciutto Flatbread $25
Spring onion, baby arugula, ricotta cheese, Estate herb oil

Regiis Ova "Ossetra" Caviar 1oz. $135
Kennebec potato chips, house-made crème fraîche

Green Chicken Mole Empanadas $22
Whipped crème fraîche and feta

Wild Mushroom Queso Fundido $24
Fire-roasted poblano peppers, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips
Add: Chorizo $8

SALADS & SOUPS

Add: Shrimp $16, Chicken Breast $16, Salmon $24

Grilled Little Gem Caesar $22
Focaccia croutons, Fiscallini, Farm radish

Meadowood Farm Pea Salad $23
Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette

Cobb Salad $26
Hobbs' bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing

Spring Onion Soup $22
Calabrian oil, crumbled bacon, whipped crème fraîche, torn croutons

MEADOWOOD CLASSICS

Combination of any two $35

Grilled Little Gem Caesar

Spring Onion Soup

Grilled Asparagus and Prosciutto Flatbread

Mendocino Fish Tacos

SANDWICHES & MAINS

Mendocino Fish Tacos $25
Avocado, lettuce, chipotle aioli, mango salsa, freshly made tortilla

Meadowood Chicken Sandwich $28
Avocado, little gem lettuce, tomato, bacon, Pepper Jack cheese, roasted garlic aioli, Model Bakery sourdough, Kennebec potato chips

Forum Burger $28
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries
Add: Avocado $6, Over-Easy Egg $6, or Bacon $7

Pasta Primavera $28
House-made fettucine, green garlic, chery tomatoes, asparagus, baby artichoke, beurre blanc, Parmigiano-Reggiano
Add: Shrimp $16, Chicken Breast $16, Salmon $24

Salmon Buddha Bowl $36
Quinoa, avocado, tzatziki, English pea hummus, asparagus, cherry tomatoes, poblano chimichurri, Marcona almonds

Barbacoa Short Rib Risotto $38
Cherry tomatoes, fava beans, toasted spring onion, asparagus, Farm baby vegetables, Parmigiano-Reggiano

NON-ALCOHOLIC

Spring Berry Cooler $12
Strawberry-basil syrup, lime, seltzer

POM Spritz $12
House-made grenadine, rose water, lemon, sparkling lemonade

Iced Tea $6
Lemonade $8
Arnold Palmer $6
Diet Coke $6

Cola $6
Ginger Ale $6
Ginger Beer $6
Sparkling Grapefruit $6
Sparkling Lemonade $6

COLD-PRESSED JUICES

Berry Bae $14
Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic

G3 Live $14
Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina

Golden Boy $14
Pineapple, apple, lemon, ginger, golden berry

Master Cleanse $14
Pineapple, turmeric, lemon, dandelion, cayenne, maitake

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FORUM

Golden Hour

AFTERNOON BITES

Snake River Farms Beef Tartare $18
Pickled green beans, spring onion aioli, chives, Model Bakery artisan boule

Spring Vegetable Tempura $22
Meadowood Farm vegetables, English pea pesto

Meadowood Farm Spring Greens $18
Farm radish, snap peas, fresh mint, sunflower seeds, Pecorino Romano, Meyer lemon vinaigrette

Portobello Burger $21
Jack cheese, tomato, onion, house-made pickles, secret sauce, brioche bun, French fries

Regiis Ova "Ossetra" Caviar 1oz. $135
Warm blini, chopped egg, shallot, chive, house-made crème fraîche

"Black Shell" Miyagi Oysters MKT
3|6|12 *Pickled sorrel mignonette, lemon*

Ahi Poke $28
Ginger, avocado, serrano peppers, tamari, furikake, chipotle-dusted taro chips

Forum Burger $23
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries

COCKTAILS

Cucumber Highball $16
Griffo vodka, The King's Ginger, Chareau aloe liqueur, lemon, grapefruit soda

White Negroni $16
Spirit Works gin, Lo-Fi dry, Kina L'aero D'or, Lillet Blanc

Manhattan $16
Noahs's Mill Bourbon, Carpano Antica Formula, Angostura

Margarita $16
Real del Valle blanco tequila, lime, agave, salt

ZERO PROOF

POM Spritz $10
House-made grenadine, rose water, lemon, sparkling lemonade

Spring Berry Cooler $10
Strawberry-basil syrup, lime, seltzer

BEER

Rotating Pilsner $10
HenHouse Brewing Co., Stoked!, Hazy Pale Ale, Petaluma, CA 5.4% ABV $10
Napa Valley Brewing Co., Oat Hill, Hazy IPA, Calistoga, CA 6.8% ABV $10

WINES

Domaine Chandon, "Los Carneros," Reserve Blanc de Blancs $18
Schramsberg, Brut Rosé, North Coast 2021 $21
Hourglass, Sauvignon Blanc, Napa and Sonoma County 2024 $16
Copain "Daybreak," White Blend, Sonoma County 2024 $16
Rivers-Marie, Chardonnay, Sonoma Coast 2023 $18
Robert Sinskey "Vin Gris," Rosé of Pinot Noir, Carneros 202 $17
Walter Hansel "Cahill Lane," Pinot Noir, Russian River Valley 2022 $20

FORUM

EVENINGS

TO SHARE

Snake River Farms Beef Tartare $22
Pickled green beans, spring onion aioli, chives, Model Bakery artisan boule

Spring Vegetable Tempura $26
Meadowood Farm vegetables, English pea pesto

Regiis Ova "Ossetra" Caviar 1oz. $135
Warm blini, chopped egg, shallot, chive, house-made crème fraîche

"Black Shell" Miyagi Oysters MKT
3|6|12 *Pickled sorrel mignonette, lemon*

APPETIZERS & STARTERS

Chilled Farm Asparagus $22
Cara Cara orange, Farm herbs, toasted pistachio, citrus mousseline

Meadowood Farm Spring Greens $22
Farm radish, snap peas, fresh mint, sunflower seeds, Pecorino Romano, Meyer lemon vinaigrette

Heritage Pork Belly $24
Pickled Farm vegetables, apple butter, jalapeño, micro cilantro

Petaluma Chicken Consommé $26
Lemon mascarpone agnolotti, spring onion, English peas, nasturtium

Globe Artichoke Confit $26
Tomato concassé, king trumpet mushrooms, caperberries, Estate olive oil

Spring Onion Tartelette $22
Purple Haze goat cheese, Cippolini onion, apricot jam

MAINS

Line-Caught Pacific Black Cod $38
Farm radish and snow pea salad, miso-parsnip pureé, orange glaze

Day Boat Scallops $48
Fava beans, mushrooms a la Grecque, verjus-brown butter emulsion

Rosie's Organic Chicken $46
Snap peas, heirloom carrot purée, king trumpet mushrooms, tarragon jus

Liberty Farms Duck Leg Confit $42
Savoy cabbage, pearl onion, haricots verts, blackberry-beet reduction

Snake River Farms New York Strip $56
Maitake mushrooms, fingerling potatoes, burnt onion crema, Cabernet Sauvignon jus

Cauliflower "Steak" a la Plancha $28
Celery root-horseradish purée, fennel, Marcona almonds, spring chimichurri

House-made Shrimp Ravioli $36
Gulf shrimp, Meyer lemon, green garlic, toasted breadcrumbs

SIDES

Potato Tostones $15
Burnt onion crema, crispy leeks

Arroz Caldo $19
Shredded chicken, ginger broth

Roasted Wild Mushrooms $17
Spring chimichurri, parsley

Sautéed Haricots Verts $15
Green garlic confit, garlic chips

Truffle Fries $14
Parmigiano-Reggiano, truffle oil

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DESSERTS

Blueberry Almond Tart $16
Lemon crème fraîche, almond frangipane

Banana Honey Cake $16
Banana pastry cream, sorghum crumble, caramelized banana

Estate Olive Oil Cake Trifle $16
Estate olive oil, macerated strawberries, Meyer lemon, crème fraîche

Chocolate Pot de Crème $16
Valrhona chocolate, cocoa noir crumble, cacao nibs

COCKTAILS

Forest Through The Trees $20
Sazerac de Forge Cognac, R. Jelínek fernet, Crème de Noyaux, Luxardo cherry syrup, cherry cold foam

Figgy Pudding $18
Black fig butter washed Saison Sherry Cask rum, Gran Classico bitter, Lo-Fi sweet, Pimm's No.1, demerara

DESSERT WINES BY THE GLASS

CALIFORNIA

Far Niente, "Dolce," Napa Valley 2019	$20
Sexton-Vivier, Pineau, California 2017	$17

GLOBAL

Rare Wine Co., "Charleston Sercial," Madeira	$18
Tempos Vega Sicilia, "Oremus," Late Harvest Tokaji, Tokaj 2019	$14
Smith Woodhouse, Late Bottled Vintage, Porto 2013	$13

RARE RELEASES

Château du Breuil 20-Year XO Calvados	$35
Château de Millet 1999 Armagnac	$30
Willett Wheated 8-Year Bourbon	$60
Sazerac de Forge Cognac	$44
The Dalmore Port Wood Reserve	$38