

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 \$20

FROM OUR BAKERY

Gluten-Free Blueberry Scone \$7

Gluten-Free Banana Muffin \$7

Pain au Chocolat \$8

House-made Croissant \$7

House-made Bagel with Cream Cheese \$8

MAINS

Avocado Toast \$24

*Stracciatella cheese, pistou, toy box tomatoes, poached egg, bacon bits,
Model Bakery sourdough boule*

Smoked Salmon \$28

*Persian cucumber, tomatoes, pickled red onion, capers,
hard-boiled egg, house-made bagel*

Meadowood Farm Strawberry Pancakes \$27

*Vanilla Chantilly, cinnamon syrup,
sourghum crumble*

Meadowood Breakfast Sandwich \$24

*Two 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*

Heirloom Tomato Benedict \$30

*Avocado, basil hollandaise, crispy prosciutto,
Model Bakery English muffin
Add: Canadian or Hobbs' bacon \$8*

Corned Beef Hash \$28

*Caramelized onions, potatoes, cherry tomato,
chipotle barbecue, eggs, toast*

Egg White Scramble \$26

*Clamshell mushrooms, bell peppers, tomatoes, avocado, Feta cheese,
applewood smoked chicken sausage, salsa verde, fresh fruit*

Summer Omelet \$26

*Meadowood Farm squash, Toy Box tomatoes, Bloomsdale spinach,
sweet onion, bacon, pistou, Pepper Jack cheese, squash blossom,
breakfast potatoes, salsa, toast*

Substitute: Egg Whites \$4 Add Avocado: \$6

Two Eggs As You Wish \$24

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	Broccoli and Cheddar Muffin \$8	House-made Croissant \$7
Gluten-Free Blueberry Scone \$7	Gluten-Free Banana Muffin \$7	House-made Bagel \$8

FOR THE TABLE

Maple Sugar Donut Holes \$2.4
Crème anglaise, berry compote

Squash Blossom Empanadas \$2.4
Ricotta, Jack cheese, epazote, Morita pepper salsa

Regiis Ova "Ossetra" Caviar \$135
House-made crème fraîche, Kennebec potato chips

Prosciutto and Peach Flatbread \$26
Stracciatella cheese, watercress, black-mission fig reduction, toasted pistachios, Estate olive oil

Summer Queso Fundido \$26
Charred corn, baby toy box squash, roasted poblano peppers, avocado-serrano mousse, house-made chips
Add: Chorizo \$8

SOUP & SALADS

Heirloom Tomato Gazpacho \$22
Focaccia croutons, charred corn, Persian cucumber, Meadowood Farm basil, Estate olive oil

Cobb Salad \$28
Hobbs' bacon lardon, chicken, egg, blue cheese, avocado, Dijon mustard dressing

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

BREAKFAST SPECIALTIES

Meadowood Farm Strawberry Pancakes \$27
Vanilla Chantilly, house-made cinnamon syrup, sourghum crumble

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

Heirloom Tomato Benedict \$30
Avocado, basil hollandaise, crispy prosciutto, Model Bakery English muffin
Add: Canadian or Hobbs' bacon \$8

Summer Omelet \$26
Meadowood Farm squash, oy box tomatoes, Bloomsdale spinach, sweet onion, bacon, pistou, Pepper Jack, squash blossom, breakfast potatoes, salsa, toast
Substitute: Egg Whites \$4 Add: Avocado \$6

Two Eggs As You Wish \$2.4
Bacon or sausage, breakfast potatoes, toast

SANDWICHES & MAINS

Chilaquiles Verdes \$25
Tomatillo sauce, queso fresco, crema, pickled onions, avocado, micro cilantro
Add: Shredded Chicken \$12, Chorizo \$8

Mendocino Rock Cod Tacos \$28
Avocado, red cabbage, charred tomatillos, serrano aioli, pickled onions, micro cilantro, hand-made tortilla

Salmon Buddha Bowl \$38
Avocado, grilled baby squash, cherry tomatoes, Persian cucumber, grilled Romano beans, Marcona almonds, Greek yogurt, shibito salsa verde

Forum Burger \$28
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, Meadowood 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

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

Squash Blossom Empanadas \$24
Ricotta, Jack cheese, epazote, Morita pepper salsa

Ahi Poke \$32
*Mango, avocado, spicy tamari, micro cilantro,
house-made taro chips*

Prosciutto and Peach Flatbread \$26
*Stracciatella cheese, watercress, black-mission fig reduction,
toasted pistachios, Estate olive oil*

Regiis Ova "Ossetra" Caviar \$135
House-made crème fraîche, Kennebec potato chips

Tempura Farm Vegetables \$24
Baby artichokes, haricots verts, Meadowood spicy ranch, charred lemon

Queso Fundido \$26
*Charred corn, baby toy box squash, roasted poblano peppers,
avocado-serrano mousse, house-made chips*
Add: Chorizo \$8

SALADS & SOUPS

Add: Prosciutto \$14, Prawns \$16, Salmon \$22, Chicken \$16

Meadowood Summer Salad \$24
Stone fruit, mint-whipped Laura Chenel goat cheese, candied pecans, balsamic vinaigrette

Meadowood Farm Pea Salad \$24
Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette

Heirloom Tomato Salad \$24
Grilled peaches, Di Stefano burrata, pistou, aged balsamic

Cobb Salad \$28
Hobbs' bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing

Heirloom Tomato Gazpacho \$22
Focaccia croutons, charred corn, Persian cucumber, Meadowood Farm basil

MEADOWOOD CLASSICS

Combination of any two \$35

Meadowood Summer Salad

Mendocino Rock Cod Tacos

Heirloom Tomato Gazpacho

Prosciutto and Peach Flatbread

SANDWICHES & MAINS

Mendocino Rock Cod Tacos \$26
*Avocado, red cabbage, charred tomatillos, serrano aioli, pickled onions,
micro cilantro, hand-made tortilla*

Meadowood Chicken Sandwich \$28
*Avocado, little gem lettuce, tomato, bacon, Pepper Jack, Meadowood Farm basil aioli,
blistered shishito peppers, Model Bakery sourdough, Kennebec potato chips*

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

Meadowood Summer Fettuccine \$28
*House-made fettuccine, chanterelle mushrooms, grilled corn, squash blossoms,
Meadowood Farm basil, tomato confit*
Add: Prawns \$16, Salmon \$22, Chicken \$16

Salmon Buddha Bowl \$38
*Avocado, grilled baby squash, cherry tomatoes, Persian cucumber, grilled Romano beans,
Marcona almonds, Greek yogurt, shishito salsa verde*

Grilled Octopus \$38
Patatas bravas, haricots verts, grilled pineapple, lemon-caper butter sauce

NON-ALCOHOLIC

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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GOLDEN HOUR

AFTERNOON BITES

Warm Laura Chenel Goat Cheese \$22 <i>Verjus-soaked cherries, cherry tomatoes, fig balsamic, Model Bakery boule</i>	Portobello Burger \$22 <i>Jack cheese, tomato, onion, house-made pickles, secret sauce, brioche bun, French fries</i>
Meadowood Farm Summer Greens \$20 <i>Mt. Tam triple-cream cheese, cherries, Marcona almonds, lavender honey, sherry vinaigrette</i>	Ahi Poke \$28 <i>Mango, avocado, spicy tamari, micro cilantro, house-made taro chips</i>
Summer Vegetable Tempura \$22 <i>Meadowood Farm vegetables, basil-mint pistou</i>	Forum Burger \$25 <i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries</i>
Regiis Ova "Ossetra" Caviar 1oz \$135 <i>Warm blini, shaved egg, shallots, chives, house-made crème fraîche</i>	

COCKTAILS

Cucumber Highball <i>Griffo vodka, The King's Ginger, Chateau aloe liqueur, lemon, grapefruit soda</i>	\$16
White Negroni <i>Spirit Works gin, Lo-Fi dry, Kina L'aero D'or, Lillet Blanc</i>	\$16
Manhattan <i>Noah's Mill Bourbon, Carpano Antica Formula, Angostura</i>	\$16
Margarita <i>Real del Valle blanco tequila, lime, agave, salt</i>	\$16

ZERO PROOF

POM Spritz <i>House-made grenadine, rose water, lemon, sparkling lemonade</i>	\$10
Berry Cooler <i>Strawberry-basil syrup, lime, seltzer</i>	\$10

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 2023	\$17
Walter Hansel "Cahill Lane," Pinot Noir, Russian River Valley 2022	\$20

FORUM

EVENINGS

TO SHARE

Summer Vegetable Tempura \$26

Meadowood Farm vegetables, basil-mint pistou

Warm Laura Chenel Goat Cheese \$26

*Verjus-soaked cherries, cherry tomatoes, fig balsamic,
Model Bakery boule*

Black Shell Miyagi Oysters 3|6|12 MKT

Pickled rhubarb mignonette, lemon

Regiis Ova "Ossetra" Caviar 10z. \$135

Warm blini, shaved egg, shallots, chives, house-made crème fraîche

APPETIZERS & STARTERS

Meadowood Farm Summer Greens \$24

*Mt. Tam triple-cream cheese, cherries, Marcona almonds,
lavender honey, sherry vinaigrette*

Charred Stone Fruit Salad \$26

*Midnight Moon goat cheese, arugula, prosciutto,
Banyuls vinaigrette*

Crispy Calamari \$22

Fresno chili, pickled shallots, cilantro, squid ink adobo

Summer Squash Tartelette \$22

Purple Haze goat cheese, sweet onions, apricot jam

Chilled Summer Melon Gazpacho \$22

Persian cucumber, heirloom tomato, basil oil, white balsamic

Globe Artichoke Confit \$26

*Tomato concassé, caperberries, king trumpet mushrooms,
Estate olive oil*

MAINS

Line-Caught Halibut \$42

*Pickled pearl onions, blue lake beans, chayote squash,
coconut-ginger crema*

Cauliflower "Steak" a la Plancha \$30

*Meadowood Farm chimichurri, eggplant, crispy shallots,
celery root-horseradish purée*

Day Boat Scallops \$48

*Young corn, mushrooms a la Grecque,
verjus-brown butter emulsion*

Superior Farms Lamb Chop \$52

*Romano beans, purple mustard, fines herbes crust,
heirloom squash purée*

Mary's Organic Chicken \$40

Summer succotash, sweet pepper purée, tarragon jus

Snake River Farms New York Strip \$76

*Romano beans, potato tostones, burnt onion crema,
Cabernet Sauvignon jus*

House-made Gulf Shrimp Ravioli \$38

Squash blossoms, garlic, toasted breadcrumbs

SIDES

Summer Succotash \$19

Basil, sweet pepper purée

Arroz Caldo \$22

*Shredded chicken, squash blossoms,
ginger broth*

Blistered Shishito Peppers \$16

House-made ranch, furikake

Cauliflower "Rice" \$16

Farm herbs, crispy leeks

Roasted Wild Mushrooms \$22

Meadowood Farm chimichurri, micro parsley

Truffle Fries \$14

Parmigiano-Reggiano, truffle oil

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DESSERTS

Fig Sablé Breton \$22

Toasted fig leaf-infused ice cream, fig compote

Coconut, Apricot and Rosemary \$18

Coconut sago agar, apricot mousse, Meadowood Farm rosemary-scented apricot gel

Silverado Strawberries \$24

*Strawberry-vanilla mousseline, Tarta Santiago, basil sorbet,
amaranth and pistachio crumble, strawberry meringue*

Chocolate Pot de Crème \$22

*70% dark chocolate, hazelnut, feuilletine, vanilla cream,
chocolate tuile, Estate olive oil*

COCKTAILS

Wake Up Call \$16

*Espresso-infused Griffo Vodka, Amaro Averna,
Cocchi di Torino vermouth, demerara, orange*

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 2021 \$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 2009 \$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