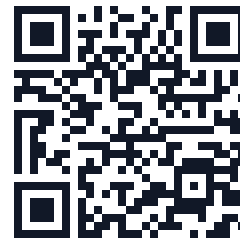


# Finch & Fork

31 W Carrillo St Canary Hotel 93101-3212 · +18058799100 · Updated: Jan 14, 2026

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## SNACKS 10

**Warm Citrus Olives** \$6.00

**Cheddar Hush Puppies** \$7.00

chipotle honey

**Creamy Gioia Burrata** \$13.00

pepper & onion chutney, arugula pesto, grilled bread

**Garlic & Herb Fries** \$7.00

roasted jalapeno aioli

**West Coast Oysters** \$3.00

**Market Fish Taco** \$4.00

avocado salsa verde, pickled cabbage

**Fried Chicken "oyster" Sliders** \$11.00

cilantro slaw, smoked honey mustard

**Deviled Eggs** \$6.00

smoked salmon, fresno chile, croutons

**Blistered Shishito Peppers** \$7.00

**Local Cheese & Charcuterie Board** \$16.00

chef selection & cured meats, marcona almonds crusty bread, fig jam

## FARM TO FORK 7

**Daily Soup** AVAILABLE OPTIONS

\$6.00

\$10.00

**Creamy Cauliflower Soup** AVAILABLE OPTIONS

chile oil, chives, croutons

\$6.00

\$10.00

**Local Greens** \$6.00

tear drop tomatoes, radishes, champagne vinaigrette

**Crispy Iceberg** \$9.00

point Reyes blue cheese, egg, pickled onions, smoked vinaigrette

<b>Grilled Asparagus</b>	<b>\$12.00</b>
frisee, sunny egg, bacon vinaigrette, parmigiano	
<b>Chicken &amp; Kale Salad</b>	<b>\$15.00</b>
feta cheese, toasted pine nuts, mustard croutons, lemon dressing	
<b>Smoked Ricotta Agnolotti</b>	<b>\$19.00</b>
sweet peas, wild mushrooms, walnut	

## SKILLETS 4

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<b>Baked Macaroni &amp; Cheese</b>	<b>\$10.00</b>
aged cheddar, bacon	
<b>Horseradish Crusted Baked Oysters</b>	<b>\$10.00</b>
roasted garlic butter	
<b>Roasted Cauliflower</b>	<b>\$6.00</b>
crispy capers, lemon	
<b>Glazed Heirloom Carrots</b>	<b>\$7.00</b>
local honey, almonds	

## FLATBREADS 4

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<b>Tomato</b>	<b>\$10.00</b>
organic crushed tomatoes, mozzarella, basil, garlic chips	
<b>Salmon Tartare</b>	<b>\$13.00</b>
piave cheese, purple onions, pistachios	
<b>Prosciutto</b>	<b>\$14.00</b>
shaved asparagus, parmigiano, organic crushed tomatoes	
<b>Wild Mushroom</b>	<b>\$12.00</b>
mozzarella, parmigiano, kale	

## GRILLED 4

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<b>Grilled Rainbow Trout</b>	<b>\$25.00</b>
leek & barley risotto, golden raisin compote, crispy kale	
<b>Lamb Burger</b>	<b>\$16.00</b>
date chutney, onion relish, cilantro yogurt	
<b>Chili Caramel Pork Ribs</b>	<b>\$22.00</b>
baked bean ragout, pickled seasonal veg	
<b>Charred Strip Loin</b>	<b>\$34.00</b>
creamy potatoes, wild mushrooms, chimichurri sauce	

## ROASTED 4

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<b>Pan Roasted Half Chicken</b>	<b>\$20.00</b>
sweet corn puree, apple & arugula salad, charred lemon	
<b>Local Halibut</b>	<b>\$29.00</b>
lentils salad, roasted cipollini onions, asparagus	
<b>Pan Seared Sea Scallops</b>	<b>\$30.00</b>
carrot puree, endive, mint pistachio pesto	
<b>Slow Braised Short Rib</b>	<b>\$26.00</b>
egg noodles, root vegetables, beef jus, horseradish cream	

## THE DAILY 7

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<b>Monday - Burger &amp; Beer</b>	<b>\$19.00</b>
<b>Tuesday - Buttermilk Fried Chicken</b>	<b>\$22.00</b>
<b>Wednesday - Whole Bass Tacos</b>	<b>\$28.00</b>
<b>Thursday - Pork &amp; Cork</b>	<b>\$24.00</b>
<b>Friday - Seafood Pot Pie</b>	<b>\$25.00</b>
<b>Saturday - Farmers Market Lasagna</b>	<b>\$20.00</b>
<b>Sunday - Slow Roasted Prime Rib</b>	<b>\$27.00</b>