

LUNCH

SOUP & SALAD

SEASONAL SOUP cup / bowl	6/9
CHICKEN CAESAR* roasted chicken breast, romaine lettuce, shaved parmesan, hard cooked egg, buttered croutons, garlic anchovy dressing	12
CHIOGGIA HEIRLOOM BEET pt. reyes blue cheese, avocado, arugula, shaved fennel, herb vinaigrette	10
HEIRLOOM TOMATO & PEACH burrata cheese, basil, red onion, sherry vinaigrette	12
CUCUMBER heirloom cherry tomato, pickled red onion, arugula, goat cheese, red wine vinaigrette	10
ROASTED CHICKEN mixed greens, roasted corn, grilled red onion, cherry tomato, toasted pepitas, scamorza cheese, honey vinaigrette	14

SANDWICH

All sandwiches come with a side of fries
or mixed greens with balsamic vinaigrette.
Swap for a side of soup for \$3

BURRATA & PROSCIUTTO heirloom tomato, mixed greens, aioli, ciabatta roll	11
BRASATO slow braised shredded angus beef, caramelized onion, sweet chili aioli, fontina cheese, ciabatta roll	12
SKUNA BAY SALMON seared skuna bay salmon, lemon aioli, pickled onion, arugula, brioche bun	14
BLT applewood smoked bacon, avocado, tomato jam, arugula, sweet chili aioli, ciabatta roll	12

SHARED PLATES

PORK BELLY whole grain mustard, pickled onion, micro greens	10
BLUE CRAB SQUASH BLOSSOMS ricotta cheese, lemon, basil, beer batter, charred tomato vinaigrette	12
GARLIC SHRIMP cherry tomatoes, garlic, white wine, butter, lemon, chili, toasted baguette	12
ARTISAN CHEESES pt. reyes blue, valley ford estero gold montasio, cowgirl creamery mt. tam triple cream, local honey, seasonal fruit, baguette	14
SALMON CARPACCIO* smoke cured salmon, capers, red onion, lemon cream sauce, crostini	13
CRISPY POLENTA & MEATBALL angus beef & pork meatball, fontina cheese, panko bread crumbs, marinara, parmesan	11

PASTA

RAVIOLI roasted eggplant, ricotta cheese, mint, heirloom tomato sauce, black truffle pearls	13
CAPPELLINI heirloom cherry tomatoes, garlic, basil, evoo	12
ORECCHIETTE spicy sausage, summer squash, tomato, roasted corn, garlic, white wine, goat cheese	13
PAPPARDELLE braised pork, pepperonata, san marzano tomato sauce, parmesan	13
LINGUINE lobster, shrimp, garlic, white wine, butter, lemon, capicola, calabrian chili, bread crumbs	16

Add a side caesar to any pasta dish for \$4

executive chef tom patterson

single check for parties of six or more. split charge \$3.

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

7/18/17