

Apps

Homemade Soups cup 4 bowl 7
cream of tomato basil
free range chicken noodle
soup of the day

Corn on the Cob 4
mexican style with cotija cheese, mayo,
cayenne and lime

Thai Ginger Chili Chicken Wings 9

Bruschetta choice of two 6
napolitano
mushroom & goat cheese
zucchini with olives and pesto

Garlic Shrimp 11
served sizzling hot in a mini skillet with grilled bread

Steamed Mussels 12
with garlic, parsley, peas, tomatoes and white wine

Salads

Spinach Salad with Orange Vinaigrette 11
organic baby spinach, edamame, orange segments,
red onion, avocado and cherry tomato

Garden Salad with Champagne Vinaigrette 10
organic field greens, cherry tomatoes, cucumber,
kalamata olives, shredded carrots and herbs

Roasted Root Veggie Salad with Balsamic Vinaigrette 11
with goat cheese, rustic garlic crouton and fennel seeds

Prosciutto & Red Pear Salad 12
arugula, pine nuts, dried figs, and lemon vinaigrette

Jicama Salad with Lemon Vinaigrette 11
romaine, avocado, orange segments, mint,
cherry tomatoes, sunflower seeds and manehago cheese

add chicken, steak or shrimp +5



Lunch



Eggs

Truffled Poached Eggs on Toast 10
two organic eggs with grilled asparagus,
shiitake mushrooms, roasted tomatoes and truffle oil
choice of grilled ciabatta bread or brown rice

Prosciutto & Roasted Tomato on Toast 9
melted brie and poached egg on grilled ciabatta

Breakfast Burrito 9
scrambled eggs, sharp cheddar, tomatoes,
wrapped in whole wheat tortilla
choice of dry rubbed bacon or sausage

Crème Brûlée Dipped French Toast 11
served with minted berries and blackberry
maple syrup

Pasta

Truffled Mac N Cheese small 7 large 15
three cheeses, shiitake mushrooms
and fresh peas
add prosciutto +2

Rigatoni Napolitano 15
niman ranch spicy italian sausage, tomato,
basil, haloumi cheese, garlic and parsley

Potato Gnocchi with Beef Ragù 15
braised shredded beef, plum tomatoes, onions and carrots

Shareables

Tahini Hummus & Citrus Marinated Olives 11
served with grilled haloumi,
roasted peppers and focaccia bread

Crispy Calamari 11
with lemon aioli and spicy marinara

Paninis, Burgers

and more

Cuban Panini 11
slow roasted pork, ham, melted swiss cheese,
pickles, mayo and mustard on po' boy roll

PB & Banana Grilled Sandwich 9
honey, walnut cranberry raisin bread dipped
in french toast batter served with minted berries

Grilled Portobello Burger 10
herb marinated portobello mushroom on brioche bun

Yellowfin Tuna Burger with Wasabi Aioli 15
cilantro, onions, peppers, sesame oil
served with fries (spicy, provencal or plain)

Brie & Basil Panini 10
aged brie, oven roasted tomatoes on a ciabatta roll
add prosciutto +5

Smoked Salmon Panini 15
caramelized onion, oven roasted tomatoes, fennel,
arugula and olive tapenade on a black baguette

Grilled Free Range Chicken Breast Sandwich 11
roasted peppers, roasted tomatoes, swiss cheese,
basil pesto on an organic rosemary focaccia

Steak Frites 20
skirt steak marinated in garlic and rosemary,
gorgonzola butter, served with fries and mesclun greens

8 oz. All Natural Grass Fed Beef Burger 12
served with french fries (spicy, provencal or plain)
bacon or avocado +2
swiss, cheddar, blue, provolone, +2
mushrooms or sweet caramelized onions +1
truffle oil to make a truffle burger +2

please no substitutions

eighteen percent may be added to parties

eating raw or uncooked food may lead to illness