

lunch



starters

Today's Soup...8oz and 12oz...7.00/9.00

Mixed Greens...with Red Radishes, Croutons, Red Wine Vinaigrette...8.00

Warm Wild Arugula Salad...Shallots, Pancetta, Goat Cheese, Poached Egg,
Whole Grain Mustard-Bacon Vinaigrette...11.00

Caesar Salad...with Roasted Red Onions, Shaved Parmesan and Croutons...9.00
add Grilled Chicken...14.00

Spicy Buffalo Drumettes...with Blue Cheese Dipping Sauce, and a Carrot, Celery, Apple Salad...11.00

Crispy French Fries...with Malt Vinegar Aioli...6.00

Beer Battered Sweet Onion Rings...with Spicy Ketchup...8.00

flatbreads

Today's Flatbread Special ...Ask your server for details...AQ

Point Reyes Blue Cheese...Bacon, Caramelized Onions, Portobello Mushrooms & Thyme...14.00

Ohlone Smoked Salmon...Fromage Blanc, Red Onion, Parmesan and Lemon Sour Cream...14.00

Margherita Flatbread...with San Marzano Tomato Sauce, Fresh Mozzarella & Basil...13.00
add Pepperoni or Caggiano Italian Sausage...15.00

mains *(All Sandwiches served on Artisan Breads with Baby Greens or Fries)*

Pastrami Reuben...Swiss Cheese, Sauerkraut on Artisan Marbled Rye...13.50

Club Sandwich...Turkey, Avocado, Bacon, Lettuce, Tomato,
Garlic Herb Aioli on Toasted Artisan Sourdough...13.00

Cobb Salad...Romaine, Chicken, Pancetta, Egg, Avocado, Tomato, Pt. Reyes
Blue Cheese, Red Wine Vinaigrette...14.00

Hippie Sandwich...Artisan Whole Wheat, Munster Cheese, Roasted Red Onion, Cucumber, Tomato, Avocado,
Alfalfa Sprouts, Garlic-Herb Aioli...14.00

B.L.T....Applewood Smoked Bacon, Lettuce, Tomato, and Mayo on Artisan Sourdough Bread...13.50
add One Egg...14.50

Kobe Beef Burger...Housemade Brioche Poppyseed Bun with choice of Cheese...14.50
add Bacon or Avocado...16.50

Dungeness Crab Cakes ...Avocado, Fennel, Grapefruit, Hearts of Palm, Wild Arugula,
Lemon Olive Oil ...12.00/21.00

Today's Fish Tacos...Beer Battered Fresh Fish, Warm Corn Tortillas, Spicy Slaw...16.00

Chilaquiles...Scrambled Eggs, Chorizo, Black Beans, Cheddar Cheese, Tortillas,
Salsa Verde, Pico de Gallo...12.00

A gratuity of 18% will be added to parties of six or larger. Corkage fee is \$15 per 750 ml bottle.