

lunch



starters

Today's Soup...5/7.00

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

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

Greek Salad...Butter Lettuce, Cucumbers, Tomato Confit, Kalamata Olives, Red Onions, Feta Cheese Vinaigrette...8.50

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

Sweet Chili Chicken Wings with Pickled Red Onions...10.00

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, Sautéed Mushroom and 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 and Basil...13.00
add Pepperoni or Caggiano Italian Sausage...15.00

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

Corned Beef 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

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

Confit of Cherry Tomato and Penne...Anchovy, Garlic, Bread Crumbs, Chili Flakes, Pinenuts, Bellwether Farms Ricotta Cheese...15.00

Dungeness Crab Cakes ...Avocado Cream, Watercress, and Icicle Radish Salad with a Lemon & Sesame Vinaigrette ...12/20.00

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