

## a bit of this...a bit of that...

choose any two items . 12

choose any three items . 17

### half sandwich

turkey, havarti & bacon  
vegetarian  
italian  
blta

### half salad

mixed greens  
apple, walnut & stilton  
mediterranean  
caesar

### soup

san marzano tomato  
daily soup

## starters

**san marzano tomato soup or daily selection . 5**

### bucheron goat cheese

dried cranberries, meadowfoam honey and lemon thyme . 11

### calamari

lightly battered, moroccan tomato aioli . 9

### baked mussel gratin

smoked taylor shellfish mussels, fennel cream sauce, herbed bread crumbs and grilled baguette . 13

### bruschetta

pomodoraccio tomatoes, fresh mozzarella, fried basil and 10 year old balsamic . 11

### sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

### braised pork belly

sautéed mushrooms, lemon zest, mushroom demi-glace and baguette . 13

### dungeness crab cakes

fennel slaw and spicy remoulade . 13

### baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 12

## lunch entrées

add small house salad . 4

### risotto

today's preparation . market price

### duvel-battered true cod

shoestring frites and lemon-poblano aioli . 15

### sautéed chicken breast

mashed potatoes, market vegetables and madeira-chicken demiglace . 16

### hanger steak frites

market vegetables, shoestring fries and chimichurri sauce . 18

### farmer's lunch

selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and housemade demi-baguette with san marzano tomato soup or house salad . 15

**salad**

add grilled chicken . half 2.5/full 4  
add prawns or marinated flank steak . half 4/full 6  
add grilled salmon or crab cake . 7

**purple chopped**

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

**mediterranean**

baby spinach, sheep's feta, grape tomatoes, chickpeas, provençal olives, scallions, balsamic vinegar and spanish olive oil . half 8/full 11

**cranberry chicken**

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

**apple, walnut and stilton**

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

**caesar**

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

**roasted beet and brussels sprouts**

curly endive, baby beets, brussels sprouts, orange suprêmes, candied pistachios and sherry vinaigrette . half 10/full 13

**sandwich**

side house salad with apple cider vinaigrette  
substitute sweet potato fries . 4

**blta**

crisp bacon, greens, tomato, avocado and red pepper mayo . 10

**grilled rib-eye steak sandwich**

red wine-balsamic marinated, chimichurri sauce and caramelized onion on housemade demi-baguette . 13

**house roasted turkey and havarti**

crisp bacon and red pepper mayo . 12

**grilled chicken**

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 11

**vegetarian**

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and classic aioli on a bolo roll . 11

**niman ranch pastrami**

gruyère, housemade sauerkraut and russian dressing on housemade rye bread . 13

**grilled wild salmon**

lettuce, tomato, english cucumber and herbed aioli on a brioche roll . 13

**italian**

ham, tuscan salami, fresh mozzarella, peppadew peppers and fresh arugula on housemade demi-baguette . 12

**\*lamb burger**

housemade brioche bun, red onion, tomato, cucumber-yogurt sauce and shoestring fries . 13

add bacon, sheep's milk feta, white cheddar or maytag bleu cheese . 2

## **pizza**

### **potato**

yukon gold and purple potatoes, tender leeks, fresh rosemary and white truffle cream sauce . 11

### **margherita**

fresh mozzarella, tomato sauce and fresh basil . 11

### **sweet onion sausage and ricotta cheese**

fresh arugula, tomato sauce and olive oil . 12

### **chicken**

white balsamic marinated chicken, shaved red onion, avocado, cilantro and tomato sauce . 12

### **gorgonzola fig**

red wine poached figs, gorgonzola, caramelized onions and toasted pine nuts . 11

### **goat cheese and roasted mushroom**

arugula, laura chenel chèvre, mozzarella, parmigiano-reggiano and garlic olive oil . 13

### **artisan cured meat**

hot coppa, tuscan salami, olives, mozzarella and tomato sauce. 13

## **pasta**

add grilled chicken . 4

add sautéed prawns . 6

### **gorgonzola and pancetta**

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

### **lobster baked mac and cheese**

campanelle noodles and lobster baked in a sauce of creamy gruyère . 22

### **herbed gnocchi**

tomato concassé, roasted garlic, olives, chile flakes, sicilian olive oil and basil . 18

### **basil pesto**

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

### **bolognese**

housemade papardelle pasta, traditional sauce of veal and pork, shaved parmigiano-reggiano . 18

## **artisan cheese**

### **bleu cheeses**

**cashel blue** . cow's milk . ireland . 5

**rogue smokey blue** . cow's milk (raw) . united states . 5

**fourme d'ambert, hervé mons** . cow's milk (raw) . france . 4

**bleu d'auvergne 'terre des volcans'** . cow's milk (raw) . france . 3

### **rich and creamy cheeses**

**l'édél de cléron coupe** . cow's milk . france . 5

**camembert 'le pommier', hervé mons** . cow's milk . france . 4

**humboldt fog** . goat's milk . united states . 5

**seastack, mt. townsend creamery** . cow's milk . united states . 6

**fromager d'affinois pepper** . cow's milk and cream . france . 3

**délice de bourgogne** . cow's milk and cream . france . 5

### **aged and musty cheeses**

**clochette** . goat's milk . france . 4

**tronchon mini** . cow, sheep and goat's milk . spain . 6

**grand pont l'évêque** . cow's milk . france . 5

**morbier, hervé mons** . cow's milk (raw) . france . 5

**balarina** . goat's milk . netherlands . 4

### **dry and nutty cheeses**

**gran queso** . cow's milk . united states . 4

**ewephoria** . sheep's milk . netherlands . 5

**pecorino sardo gran cru** . sheep's milk . italy . 4

**mimolette** . cow's milk (raw) . france . 5

**chèvre noir goat cheddar** . goat's milk . canada . 6

### **optional adders:**

3oz wine pairing . 5 marcona almonds . 3 marinated olives . 3

\*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

## beverages

**coke, diet coke, sprite, lemonade and cranberry juice** . 2.50

**virgil's root beer** . 4

**san pellegrino (750ml)** . 5

**french press coffee** caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

**espresso** . 2.50

**cappuccino and latte** . 4

**numi organic mountain black ice tea** . 2.50

**dry soda** . 4

refined flavor, lightly sweet and all natural

**rhubarb**

**cucumber**

**navarro vineyards** . 8

gewürztraminer grape juice

pinot noir grape juice

**mighty leaf tea** . 3.25

whole-leaf tea pouches

**black**

more caffeine than green, white or tisanes tea

**organic breakfast**

a premium black tea from India, aromatic and brisk

**earl grey organic**

elegant black tea with smoky citrus notes of bergamot fruit

**bombay chai**

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

**orange dulce**

notes of bergamot, orange, vanilla and jasmine blossoms

**white**

tiny buds and tender leaves, low in caffeine, a rare tea

**white orchard**

refreshing fruits of melon and peach

**green**

floral or grassy flavors, low in caffeine

**mountain spring jasmine**

gently piquant with a natural perfume scent

**green tea tropical**

soothing and refreshing with hints of guava, pineapple and strawberry

**tisanes**

caffeine-free, herb and fruit blends

**chamomile citrus**

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

**organic mint mélange**

soothing herbal infusion of peppermint and spearmint

**ginger twist**

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

we do not accept personal checks, we apologize for any inconvenience.  
parties of 6 or more require one check with 18% gratuity added.