

| starters |

HOUSEMADE SOURDOUGH plugrá butter and sea salt · 6
add herbed goat cheese spread · 5

WARM MEDJOOOL DATES gorgonzola stuffing, crispy serrano ham, pomegranate molasses and crushed pine nuts · 9

FLASH-SAUTÉED CALAMARI san marzano tomatoes, salt-packed capers, castelvetrano olives, chickpeas, garlic, white wine, red chile flake, fresh herbs and grilled bread · 14

BAKED BRIE apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 15

ROASTED PEA VINES fresh sheep's cheese, chile-anchovy vinaigrette, preserved lemon, tangerine agrumato and crispy breadcrumbs · 12

| cheese & meat |

ONE · 7 | THREE · 18 | FIVE · 25
marcona almonds | castelvetrano olives · 3 each

cheese |

***OSSAU IRATY** raw sheep's milk

DELICE D'ARGENTALL pasteurized cow's milk and cream

FOURME D'AMBERT pasteurized cow's milk

***GOUDA GRAND CRU** raw organic cow's milk

***LA FINCA PRUDENCIANA QUESO DE CABRA** raw goat's milk

meat |

SALAME GENTILE | FINOCCHIONA | JAMÓN SERRANO

| soups & salads |

draper valley grilled chicken · 7 | grilled flank steak · 8 | grilled prawns · 9

SOUP san marzano tomato *or* sherry-mushroom · 7

QUINOA AND ARUGULA mixed quinoa, peas, fava beans, pickled shallots, toasted almonds, parmigiano-reggiano and lemon vinaigrette · half 10/full 14

PURPLE CHOPPED romaine, bacon, avocado, hard-boiled egg, tomato, blue cheese, red onion and balsamic vinaigrette · half 10/full 14

DRIED CHERRY AND GOAT CHEESE arcadian greens, brown butter pecans and maple vinaigrette · half 10/full 14

KALE CAESAR lacinato kale, romaine, multigrain croutons, grana padano and caesar dressing · half 10/full 14

CRANBERRY CHICKEN pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette · half 12/full 16

lunch combo

any two items · 15

SOUP: san marzano tomato | sherry-mushroom

SALAD: quinoa & arugula | purple chopped
kale caesar | dried cherry and goat cheese

SMALL SANDWICH: blta | roasted turkey | brie & arugula

| sandwiches |

served with a choice of mixed green salad or hand-cut fries
substitute sweet potato fries, soup or specialty salad · 4

BLTA bacon, green leaf lettuce, tomato, avocado and red pepper mayo on multigrain · 14

GRILLED FREE RANGE CHICKEN BREAST bacon, brie, arugula, sweet pea-avocado purée · 15

ROASTED TURKEY avocado, tomato, shredded lettuce, pickled red onions, whole grain mustard aioli, parmesan vinaigrette on multigrain · 15

DUNGENESS CRAB ROLL celery, shallot, iceberg lettuce and lemon-cayenne aioli on toasted new england-style bun · 19

MIXED GRAINS AND MUSHROOM VEGGIE BURGER tillamook cheddar, arugula, tomato, pickled red onion and herb aioli · 15

***ANDERSON RANCH LAMB BURGER** marinated cucumber, pomodoraccio tomato, olive tapenade and feta-yogurt spread · 17

***CLASSIC CHEESEBURGER** tillamook cheddar, lettuce, tomato and pickled brussels sprout remoulade · 16 | *add bacon · 3*

*Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

| pizzas |

MARINATED ARTICHOKE AND PESTO artichokes, calabrian chiles, roasted garlic, basil-cashew pesto and crispy breadcrumbs · 15

GORGONZOLA FIG caramelized onions, fig-hazelnut pesto, fresh rosemary and garlic oil · 16

LAMB SAUSAGE sheep's cheese, castelvetrano olives and oil-cured tomatoes · 16

HAM AND KALE serrano ham, kale sprouts, fontina and spicy tomato sauce · 16

| lunch entrées |

MOROCCAN CHICKEN BOWL green olives, lemons, fennel, chickpea ragoût and pomegranate molasses · 15

VEGETABLE HASH roasted cauliflower, sweet potato, le puy lentils, braised greens, berber spiced yellow pea purée and poached egg · 15
add draper valley farms grilled chicken · 7 or grilled prawns · 9

BASIL PESTO PASTA spaghetti, pomodoraccio tomatoes, pine nut breadcrumbs, lemon zest and parmigiano-reggiano · 19
substitute gluten-free pasta · 3 add draper valley farms grilled chicken · 7 or grilled prawns · 9

PASTA 'CON LE SARDE' bucatini, spanish sardines, shaved fennel, toasted garlic and hazelnut breadcrumbs · 22

MAINE LOBSTER BAKED MAC AND CHEESE cavatappi, creamy gruyère sauce and truffled breadcrumbs · small 19/large 30

DUNGENESS CRAB CAKES yukon gold potatoes, celery, pickled red onion, fresno chile and remoulade · 22

VEAL AND PANCETTA BOLOGNESE pappardelle, parmigiano-reggiano, sage · 25

| beverages |

HOUSEMADE SHRUBS fresh, seasonal sodas · 5

FOUNTAIN SODA coke, diet coke, sprite and lemonade · 3.5

SPARKLING WATER san pellegrino (500ml) · 4.5

ICED TEA barnes & watson traditional black · 3.5

FRENCH PRESS COFFEE caffè vita bistro or decaf · small 5 | large 8

BARNES & WATSON LOOSE LEAF TEA · 3.25
classic earl grey | apricot | star spangled | berry white | genmaicha | tropical rooibos