

## STARTERS

### HOUSEMADE SOURDOUGH • 6

add herbed goat cheese spread • 5

### WARM MEDJOL DATES • 9

gorgonzola stuffing, crispy serrano ham, saba, crushed pine nuts

### FLASH-SAUTÉED CALAMARI • 14

san marzano tomatoes, salt-packed capers, castelvetrano olives, chickpeas, garlic, white wine, red chile flake, fresh herbs, grilled bread

### BAKED BRIE • 16

apricot preserves, caramelized onions, candied walnuts, grapes, housemade crackers

### ROASTED BRUSSELS SPROUTS GRATIN • 14

caramelized onions, gruyère mornay, dijon mustard breadcrumbs, celery leaves

## CHEESE AND CURED MEATS

ONE • 7 | THREE • 18 | FIVE • 25

marcona almonds | castelvetrano olives • 3 each

\*OSSAU IRATY raw sheep’s milk

BRILLAT-SAVARIN pasteurized cow’s milk and cream

FOURME D’AMBERT pasteurized cow’s milk

\*MEULE DE SAVOIE raw cow’s milk

BÛCHE DE CHÈVRE CENDRÉE pasteurized goat’s milk

MEATS: salame gentile | finocchiona | jamón serrano

## SOUPS AND SALADS

add mary’s grilled chicken • 7 | \*grilled flank steak • 8 | grilled prawns • 9

### SOUP • 7.5

san marzano tomato or sherry-mushroom

### PURPLE CHOPPED • 11 HALF / 15 FULL

romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette

### SHREDDED BRUSSELS SPROUTS AND RADICCHIO • 11 HALF / 15 FULL

becher’s cheese curds, slivered almonds, dates, warm apple-bacon vinaigrette

### KALE CAESAR • 11 HALF / 15 FULL

lacinato kale, romaine, multigrain croutons, grana padano

### CRANBERRY CHICKEN • 13 HALF / 17 FULL

pulled mary’s chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette

## THE LUNCH COMBO

ANY TWO ITEMS • 15

### SOUP

san marzano tomato | sherry-mushroom

### SALAD

purple chopped | kale caesar | brussels sprouts & radicchio

### SMALL SANDWICH

blta | roasted turkey | brie & arugula

## SANDWICHES

served with a choice of mixed green salad or hand-cut fries

substitute sweet potato fries or soup • 2

### BLTA • 14

bacon, green leaf lettuce, tomato, avocado, red pepper mayo on multigrain

### GRILLED FREE-RANGE CHICKEN • 15

bacon, brie, roasted apples, garlic-chive aioli on ciabatta

### ROASTED TURKEY • 15

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

### DUNGENESS CRAB ROLL • 19

celery, shallot, iceberg lettuce, lemon-cayenne aioli on toasted new england-style bun

### MIXED GRAINS AND MUSHROOM VEGGIE BURGER • 15

tillamook cheddar, arugula, tomato, pickled red onion, herb aioli

### \*ANDERSON RANCH LAMB BURGER • 18

marinated cucumber, pomodoraccio tomato, olive tapenade, feta-yogurt spread

### \*CLASSIC CHEESEBURGER • 17

tillamook cheddar, lettuce, tomato, pickled brussels sprout remoulade | add bacon • 3

## BEVERAGES

### HOUSEMADE SHRUBS • 5

fresh, seasonal sodas

### FOUNTAIN SODA • 3.75

coke, diet coke, sprite, lemonade

### SPARKLING WATER • 4.5

san pellegrino (500ml)

### BARNES & WATSON ICED TEA • 3.75

traditional black

### FRENCH PRESS

#### COFFEE • 5 SM / 8 LG

caffé vita bistro or decaf

### BARNES & WATSON

#### LOOSE LEAF TEA • 3.25

classic earl grey, apricot, star spangled, berry white, genmaicha or tropical rooibos

## PIZZAS

### GORGONZOLA PEAR • 16

syrah-poached pears, gorgonzola, walnut crumble, caramelized onions, rosemary

### CLASSIC MARGHERITA • 15

san marzano tomatoes, fresh mozzarella, torn basil, sea salt

### ZOE’S PEPPERONI AND MUSHROOM • 16

spicy tomato sauce, mozzarella, oregano

### LAMB SAUSAGE • 17

sheep’s cheese, castelvetrano olives, oil-cured tomatoes

### ARTICHOKE AND PESTO • 16

marinated artichokes, calabrian chiles, roasted garlic, basil-cashew pesto, crispy breadcrumbs

### CHARRED BROCCOLI AND BUFFALO MOZZARELLA • 16

hand-crushed san marzano tomatoes, roasted garlic, calabrian chile

## PASTAS AND ENTRÉES

### MOROCCAN CHICKEN BOWL • 17

green olives, lemons, fennel, chickpea ragoût, pomegranate molasses

### VEGETABLE HASH • 16

roasted cauliflower, sweet potato, le puy lentils, braised greens, berber spiced yellow pea purée, poached egg  
add mary’s grilled chicken • 7 or grilled prawns • 9

### BASIL PESTO PASTA • 19

spaghetti, pomodoraccio tomatoes, pine nut breadcrumbs, lemon zest, parmigiano-reggiano  
substitute gluten-free pasta • 3 add mary’s grilled chicken • 7 or grilled prawns • 9

### CHANTERELLE MUSHROOM RIGATONI • 22

pancetta lardons, roasted butternut squash, caramelized pearl onions, pecorino romano, pumpkin seed breadcrumbs

### MAINE LOBSTER BAKED MAC AND CHEESE • 20 SM / 30 LG

cavatappi, creamy gruyère sauce, truffled breadcrumbs

### DUNGENESS CRAB CAKES • 22

yukon gold potatoes, celery, pickled red onion, fresno chile, remoulade

### VEAL AND PANCETTA BOLOGNESE • 25

pappardelle, parmigiano-reggiano, sage

\*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.