



# LUNCH

## COCKTAILS (all cocktails \$12)

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Bloody Mary

Blood Orange Mimosa

Sangria *Red or White*

Lavender Bee *Gin, Fresh Lemon, Honey, Lavender*

Room with a View *Lillet Blanc, Prosecco, Strawberries*

## APPETIZERS

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Tuna Tartare\* 13

*Ginger Cured Vegetables, Avocado, Citrus Vinaigrette*

Garden Patch Crudité 10

*Local Veggies, Homemade Hummus, Chili Oil, Crunchy Chickpeas*

Three Cheese Pappardelle

(app/entrée) 13/20

*Ricotta, Parmesan, Goat Cheese; Fennel Cream Sauce, Tomatoes, Roasted Chanterelle Mushrooms, Fresh Herbs*

## ENTRÉE SALADS

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Organic Kale Salad

with Steak\* or Chicken 17/15

*Cherry Tomatoes, Radishes, Sunflower Seeds, Crumbled Feta, Meyer Lemon Vinaigrette*

Crab & Pear Salad 15

*Arugula, Frisée, Almonds, Jicama, Potato, Red Onion, Manchego, Port Vinaigrette*

Mediterranean Salad (Vegetarian) 14

*Arugula, Lentils, Feta, Roasted Peppers, Raisins, Red Onion, Pistachios, Celery, Tahini Miso Vinaigrette*

**+Add Chicken 17**

Cobb Salad 16

*Romaine, Grilled Chicken Breast, Avocado, Stilton, Potatoes, Bacon, Tomatoes, Lemon Chive Dressing*

Classic Caesar Salad 11

*Add Chicken, Smoked Trout or Cured Salmon\* 14  
Add Grilled Shrimp 15*

*Please let us know if you have any allergies or dietary restrictions. There is a \$2 charge to split items.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## MAIN COURSES

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Roasted Free Range Chicken Breast 24

*Roasted Sunchokes, Green Onion Mashed Potatoes, Lemon Thyme Au Jus*

Lobster & Crab Cakes 18

*Seaweed & Vegetable Salad, Thai Curry Coconut Sauce*

Honey & Soy Glazed Salmon\* 25

*Coconut Jasmine Rice, Bok Choy, Shiitake Relish*

Herb Omelet with Two Fillings 15

*Choice of Two Fillings: Mushrooms, Spinach, Tomatoes, Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar, Gruyere, Goat Cheese; Served with French Fries & Mesclun Salad*

Mixed Grain Bowl 16

With Grilled Chicken Breast 21

*Freekeh, Quinoa, Wild Rice, Barley, Corn, Avocado, Arugula, Tomatoes, Market Vegetable, Kaffir Lime Leaf Labneh*

Vegetable Tagine 16 (vegan, gluten free)

With Grilled Chicken Breast 21

*Eggplant, Chickpeas, Peppers, Tomatoes, Olives, Cashews, Dried Apricots, Herb Jasmine Rice*

## SANDWICHES

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Lentil & Vegetable Burger 15

*Housemade Patty (Heirloom Lentils, Nuts, Veggies); Chive Aioli, Mesclun Salad*

Grilled Chicken Club 15

*Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Aioli; Housemade Potato Chips*

Sirloin Burger\* 15

*Cheddar Cheese, Grilled Onions; French Fries  
Add Bacon \$1*

Tempura Shrimp Sandwich 15

*Bacon, Lettuce, Tomato, Avocado, Onions, Lemon Saffron Aioli; Red Pepper & Ginger Salad*

Steak Wrap\* 15

*Sautéed Peppers, Onions, Tomatoes, Lettuce, Jack Cheese, Guacamole, Tomato Chipotle Sauce*