

APPETIZERS

- Today's Soup // 6
Deviled Eggs // 5
Kimchi with crushed peanuts // 5
Chicken Liver Crostini // 5
Thick Cut Potato Chips with pan fried onion dip // 5
Marinated Olives // 4
Panzanella rustic bread salad with heirloom tomatoes // 8
Organic Greens with tomato, cucumber and balsamic vinaigrette // 6
Crispy Hominy with chile & lime // 5
Chile Chicken Wings with creamy cucumbers // 8
Fried Pork Belly & Watermelon Salad with toasted pepitas & soy lime vinaigrette // 9
Homemade Rabbit Terrine with peach conserve, mustard oil & grilled sourdough // 11

PIZZA

- Shiitake Mushroom with cave aged gruyere, caramelized onion & fresh thyme // 15
San Marzano Tomato, Bufala Mozzarella & Basil // 14
Shrimp & Chorizo with sauteed escarole, manchego cheese and toasted garlic // 16
Slow Roasted Berkshire Pork with mission figs, grilled onions, fontina cheese & fresh arugula // 15

SANDWICHES

- Curried Mahi Wrap on homemade flatbread with caramelized onions, raisins, cous cous and curried mayo // 13
Harris Ranch Black Angus Burger house ground & served on a brioche bun // 9
add cheddar or blue cheese // 10 house smoked bacon // 11
Open Face Shrimp Salad Sandwich Remoulade on grilled walnut - raisin bread with house smoked bacon and avocado // 16
Grilled Wild Salmon B.L.T. with herb mayo // 14
Sweet & Spicy Grilled Free Range Chicken Breast on ciabatta with fontina, watercress & avocado // 11
Short Rib & Fontina Cheese Panini with grilled onions, arugula, heirloom tomato chutney // 14
Pulled Pork Sandwich with pickled red onion, creamy cucumbers & parsley sauce // 11
House Roasted Sliced Turkey Breast with cave aged gruyere cheese, lettuce & tomato // 10
Falafel Wrap on homemade flatbread with hummus, tomato, cucumber, tabouli & tahini // 10
Ultimate Caprese Sandwich bufala mozzarella, heirloom tomato, fleur de sel, extra virgin olive oil, basil on french baguette // 14
all served with homemade french fries or greens

SIDES

- Sauteed Broccoli Rabe // 7 Homemade Fries // 4
Wood Roasted Jumbo Asparagus // 7
Wood Roasted Brussels Sprouts with pancetta and lemon aioli // 8

SALADS

- Baby Beet & Heirloom Tomato Salad with fresh hearts of palm, string beans, walnut vinaigrette, blue cheese // 15
*Knife and Fork Greek Salad with heirloom tomato, cucumber, red pepper, red onion, kalamata olives, french feta & red wine vinaigrette // 12
*Romaine Hearts with Caesar dressing & croutons // 9
*Chopped Salad with tomato, avocado, cucumber, carrot, onion, olives, chickpeas & tahini dressing // 10
Tuna Nicoise with pickled red onion, fingerling potato, heirloom tomato, green beans, hard boiled egg, greens, balsamic vinaigrette & saffron aioli // 16
Spicy Grilled Beef Salad with kimchi cabbage, crushed peanuts & herbs // 14
Butter Lettuce Salad with orange, hazelnuts, avocados & shallot - hazelnut vinaigrette // 10
Grilled 10 oz Harris Ranch Skirt Steak Salad with grilled onion, fregola, radish, fennel, citrus & olive tapenade // 21
*** add grilled free range chicken breast // 6**
*** add grilled shrimp // 8**

ENTREES

- Pan Roasted "Poulet Rouge" Chicken with wood roasted asparagus // 17
Rigatoni with pesto, grilled shrimp & tomato salad // 17
10oz Harris Ranch Skirt Steak Frites with chimichurri // 21
Wood Roasted Fish of Today with sauteed escarole, grilled lemon and provencal vinaigrette // P.A.
Penne with braised beef "sugo", ricotta, lemon zest & parmigiano // 14
Wood Roasted 12 oz Harris Ranch N.Y. Strip with porcini worcestershire // 29
Steamed Mussels with roasted tomato harissa broth, sticky black rice, garlic chips // 15