



Lunch Menu

"The Works" Mixed Green Salad

\$13.50

Tossed with fresh veggies,
Pumpkin & Sesame Seeds
and Balsamic Vinaigrette

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Spinach Salad \$16

Spinach Tossed with Bacon Bits,
Croutons, Toasted Sunflower Seeds,
Goat Cheese
and Stoneground Mustard Vinaigrette
and topped with a Poached Egg

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Caesar Salad \$14

Romaine Lettuce tossed with Herbed
Croutons, Shaved Parmesan and
Housemade Caesar Dressing

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Fall Salad \$16

Mixed Greens, Sliced Pears,
Dried Cranberries, Spiced Pecans,
Pt. Reyes Blue Cheese
and Balsamic Vinaigrette

Add a Grilled Chicken Breast \$8
Add Glazed Salmon \$11

Avocado Toast \$10

Avocado Toast &

Mixed Green Salad \$15

Soup of the Day \$11.50

Add a Mixed Green Side Salad \$5
Add a Grilled Cheese Sandwich \$6.50

Shrimp Tacos (2) \$18

With Red and Napa Cabbage, Cilantro, Salsa Verde
and Sour Cream Lime Crema

Apple, Brie and Chicken Sandwich \$19.50

Grilled Chicken Breast topped with Caramelized Onion
Apple Jam, Brie Cheese, and Mixed Greens
with Dijon Aioli on a Ciabatta
Served with a Mixed Green Side Salad

Korean Kimchi Beef Sliders \$19

Braised Brisket, Kimchi, Cilantro, Carrots, Green Onions,
Sesame Seeds, Sriracha Teriyaki Sauce
Served with a Mixed Green Side Salad or Steak Fries

The Cuban \$19.50

Black Forest Ham and Carnitas pressed with
Gruyere Cheese and a Dijon Tartar Spread
on a Ciabatta Bun
Served with a Mixed Green Side Salad

Tri Tip French Dip \$19

Marinated Tri Tip on a Grilled Ciabatta
Served with Au Jus, Horseradish and Oven Roasted
Steak Fries

Add White Cheddar \$2

Salmon Picatta \$21.50

Orzo Pasta, Snap Peas, Cherry Tomatoes, Parsley,
Shallots and a Lemon Caper Glaze

Puff Pastry Tomato Tart \$18

A crispy Puff Pastry shell filled with a Crème Fraiche
and Gruyere Cheese cream, Fresh Tomato and Bacon,
Topped with a Poached Egg
Served with a Mixed Green Side Salad

Grilled Chicken Sandwich \$19.50

Made with a Grilled Chicken Breast,
Aioli, Roasted Pascilla Peppers,
And Fiscalini Cheddar Cheese on a Ciabatta
Served with a Mixed Green Side Salad

Open Face Tuna Melt \$18.50

Topped with White Cheddar
on a slice of Grilled Sourdough
Served with a Mixed Green Side Salad

Bacon Burger \$21

Half Pound Burger with Bacon, White Cheddar,
Tomatoes, Mixed Greens, Sriracha Mayo
and a Sunny Side Up Egg on a Whole Wheat Bun
Served with a Mixed Green Side Salad or
Oven Roasted Steak Fries