



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

Strawberry Spinach Salad \$16

Spinach, sliced Strawberries. Goat
Cheese, Candied Pecans with a
Strawberry Emulsion 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

Quiche of the Day \$18.50

Topped with Sour Cream.
Served with a Mixed Green Side Salad,
Potatoes or Fresh Fruit (+\$1)

Meatloaf Sandwich \$19.50

With Ground Beef and Pork, Charmoula,
House brined Pickles, and Lemon Aioli
On a Ciabatta
Served with a Mixed Green Side Salad

Mac N Cheese \$17

Served with a Mixed Green Side Salad

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 Bun
Served with Au Jus, Horseradish and Oven Roasted
Steak Fries

Add Cheddar \$2

Salmon Picatta \$21.50

Orzo Pasta, Shaved Asparagus and
Snap Peas, Goat Cheese and Lemon Zest,
and a Lemon Caper Glaze

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

Classic Cheese Burger \$19.50

Half Pound Burger with American Cheese,
Tomatoes, Mixed Greens, Sriracha Mayo
Served with a Mixed Green Side Salad or
Oven Roasted Potatoes

Add Bacon \$2.50 per slice