



THE RESTAURANT | LUNCH

APPETIZERS

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| SOUP OF THE SEASON chef's selection of fall flavors | 12 |
| CITRUS FENNEL SALAD (V) local greens, confit kumquat, pistachio, chevre, blood orange vinaigrette | 16 |
| BRUSSELS SPROUTS SALAD (V) toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette | 14 |
| CARROT CUMIN HUMMUS (V) olive oil baked naan, shaved carrot, basil oil | 14 |
| BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini | 15 |
| SPINACH SALAD roasted grapes, warm balsamic dressing, crispy pancetta, crumbled feta | 17 |
| PAELLA head-on prawns, fragrant sofrito, spanish chorizo, pigeon peas | 18 |
| CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie angels duck salami, prosciutto, spicy calabrese, Local honeycomb fig orange jam | 27 |

ENTRÉES

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| COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese, cranberries apple cider dressing, apples, bacon | 19 |
| LOCAL SWORDFISH meyer lemon, capers, crispy smashed potatoes, baby leek | 32 |
| SEARED SCALLOPS apple-yam puree, tandoori chickpeas, crispy kale | 33 |
| SEARED CHICKEN local root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce | 26 |
| MUSHROOM POT PIE (V) roasted wild mushrooms, sherry, winter herbs, flaky pastry | 25 |
| APPLE BACON GRILLED CHEESE neuske slab bacon, caramelized onions, gouda, kale, tart apples whole grain bread | 27 |
| SHORT RIB oatmeal stout demi, winter vegetables, garlic olive oil potato puree | 33 |

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian