



lunch menu

starters

soup du jour – cup 4 bowl 6

french onion soup – a classic done our way 7

poutine – fries with cheddar cheese, duck confit and duck demi 7

steamed mussels* – with fennel, chorizo and white wine 10

chèvre frites – lightly breaded and fried fresh goat cheese with
onion marmalade 6 (double cheese 10)

saffron risotto cakes – lightly breaded and fried risotto balls stuffed
with parmigiano-reggiano and served with marinara 7

salads

the house – organic mixed greens with your choice of dressing 5

caesar salad* – whole leaf romaine with radicchio, toasted bread crumbs,
parmigiano-reggiano and duck egg caesar dressing 8

goat cheese salad – warm fresh chèvre over organic mixed greens
tossed in beet-balsamic vinaigrette with pickled beets 9

chicken salad – served chilled with celery, fennel, red bell pepper and lemon aioli
over mixed greens topped with golden raisins and crushed almonds 8

quinoa salad – saffron quinoa with garbanzo beans, red pepper and seasonal vegetables tossed in
sun-dried tomato vinaigrette served over organic mixed greens 8

soup n salad – the house salad with a cup of soup and a bit of bread 8

we use Sonoma County Poultry, Hey Bales! Farm, Sweet Leaf Farm, Fair Valley Farm, Havurah Farm,
Thistle-down Farm, Rain Shadow el Rancho, Long's Meat Market, Newman's Fish Company, Brandywine Fisheries,
Full Circle creamery and many other local producers...

18% gratuity for parties of 6 and more, please no more than 4 forms of payment per check

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. They may also increase your risk of enjoying your food.



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sandwiches

all sandwiches come with a side of fries or you can sub a house salad for \$2

Moroccan Lamb sandwich – housemade lamb terrine with romaine, tzatziki, and feta served on grilled flat bread 9

griddled chicken sandwich – with pickled fennel, field greens and herb aioli on a Reality Kitchens Kaiser roll 9

rye burger* – Knee-Deep farms beef patty with whipped herb chèvre, pickled onion, field greens and house mustard on a Reality Kitchens Kaiser roll 11

pork vindalho sandwich – spicy Portuguese braised pork shoulder, with pickled peppers and field greens on grilled flatbread 9

entree's

quiche of the day – served with a house salad with your choice of dressing 9

lamb Provençal – Lava Lake lamb shoulder braised with onion, carrot, white wine and herbs de Provence, served with M'hamsa couscous and roasted vegetables 15

smoked chicken quarter – honey-mustard glazed leg and thigh with creamy polenta and roasted vegetables 10

pasta of the day* – ask your server for today's selection 12

catch of the day* – market price

marinated portabella cap – served over root vegetable stew and polenta cakes with roasted vegetables 10

vegetarian ragout – savory braised black-eyed peas over creamy polenta topped with sautéed mushrooms and parmesan, served with roasted vegetables 10

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