



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

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

saffron risotto cakes – with marinara and parmigiano-reggiano 10

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 chevre over organic mixed greens
tossed in beet-balsamic vinaigrette with pickled beets 9

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,
Thistledown 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

chicken Cordon Bleu sandwich – grilled chicken breast topped with black forest ham, Swiss cheese and sautéed mushrooms served on a rye roll with house mustard 9

rye burger – Knee-Deep farms beef patty with sautéed mushrooms, Jarlsberg Swiss and house mustard on a Reality Kitchens Kaiser roll 11

grilled portabella sandwich – red wine marinated portabella cap with caramelized onions, romaine and white cheddar on a rye Kaiser roll 9

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

entree's

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 – orange-apricot glazed leg and thigh with parsnip puree and roasted vegetables 10

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

catch of the day* – market price

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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