



LUNCH

Organic produce from local farms

*** Organic poultry, SunFed grass fed beef, Llano Seco Pork, Seafood Watch “Best Choice” fish***

We use Organic bread, dairy, eggs, flour, locally roasted organic coffee & organic fair trade tea

We cook with organic butter, olive oil & rice bran oil

Non-GMO zone

SOUP & SALADS

Bread, Cultured Butter 3



Today’s Soup 9



Baby Kale Salad, Roasted Delicata Squash, Asian Pears, Walnuts, Parmesan, Vinaigrette 9



Beets, Mixed Greens, Sierra Nevada Chèvre, Sherry Dijon Vinaigrette 10



Green Salad, Seasonal Fruit & Vegetables, Walnuts,
Point Reyes Blue, House Vinaigrette 9

Add Chicken to Salad 4

SANDWICHES, MAINS



Autumn Vegetable Plate 16



Chicken Paillard, Mixed Greens, Seasonal Fruit and Vegetables, Balsamic Vinaigrette 20

Market Pasta



or



18



Today’s Scallops 24



Mixed Mushroom French Dip, Gruyere, Spicy Aioli 12

Chicken Breast Sandwich, Salad Greens, Caramelized Onions, Gruyere, Spicy Aioli 13

Cubano Sandwich, Ham, Braised Pork, Housemade Pickles, Gruyere, Dijon 14