

harvest

/lunch



a little

this & that

AHI TUNA POKE 17
avocado, tamari marinade,
seaweed salad, wonton chips

DI STEFANO BURRATA 13
salsa verde, garlic confit,
balsamic reduction, crostini

ITALIAN MEATBALLS 12
marinara, parmesan,
grilled ciabatta bread

CRISPY BRUSSELS SPROUTS 12
bacon, parmesan, chipotle aioli

AVOCADO BRUSCHETTA 13
crispy garlic, fried capers, chili

ROASTED CAULIFLOWER 12
pine nuts, fried garlic, parmesan

DEVILED EGGS 9
bacon, parsley

TRUFFLE FRIES 11
parmesan, herbs, aioli

HUSHPUPIES 9
corn, cheddar, scallion,
bell pepper, honey butter

CHEESE PLATE 12
fruit compote, candied pecans,
honey truffle oil, crostini
Choice of: Pt. Reyes Blue, Toma
Barely Buzzed, Midnight Moon
Additional Cheese 6 each

sandwiches

add side of Fries or Salad for 4

CHICKEN SALAD 13
toasted pecans, applewood bacon, avocado,
grapes, arugula, sourdough

SMOKED TURKEY 13
applewood bacon, swiss cheese, avocado, tomato,
honey mustard, arugula, multigrain bread

FRIED CHICKEN 14
cabbage slaw, swiss cheese, jalapeno, mayonnaise

HOT PASTRAMI 16
sauerkraut, swiss cheese, house sauce, multigrain bread

GRASS FED BEEF BURGER 16
1/2 pound, onion, lettuce, tomato,
pickles, truffle aioli, brioche bun

soup & salads

add to any Salad / Chicken 5 Shrimp 8 Salmon 12

SOUP OF THE DAY 9

CHICKEN CASHEW SALAD 16
kale, napa cabbage, sesame seeds, carrots,
crispy wontons, ginger cashew vinaigrette

CHOPPED SALAD 13
mixed greens, fuji apple, walnuts,
dates, ewenique cheese, sherry vinaigrette

HEARTS OF ROMAINE 15
Pt. Reyes blue cheese crumbles &
dressing, red onion, candied pistachios

denotes Gluten Free

plates

FETTUCCHINE ALFREDO 16
butternut squash, applewood smoked
bacon, kale, garlic cream sauce

GRILLED ATLANTIC MUSSELS 19
Caggiano chorizo, garlic, tomato,
red wine, grilled ciabatta bread

SLOW BRAISED PORK SHOULDER 19
potato puree, sauteed spinach,
apple and onion compote

GRAIN BOWL 17
barley, quinoa, sweet potato,
snowpeas, avocado, mushrooms, kale,
seeds, mustard miso vinaigrette



Bread service available for \$3. 20% gratuity for parties of 6 or more. Limit 3 credit cards per table.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef: Noe Briseno