

| starters |

GORGONZOLA STUFFED DATES pine nuts and saba · 7

FLASH-SAUTÉED CALAMARI san marzano tomatoes, salt-packed capers, castelvetrano olives, chickpeas, garlic, white wine, red chile flake, fresh herbs and grilled bread · 14

BAKED BRIE apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 15

***BEEF TARTARE** fresh horseradish, cornichons, pickled mustard seeds, julienne radish and rye toast · 15

| cheese & meat |

ONE · 7 | THREE · 18 | FIVE · 25
marcona almonds | castelvetrano olives · 3 each

cheese |

BETHMALE CHÈVRE goat’s milk

DÉLICE D’ARGENTAL cow’s milk and cream

BLEU DE BREBIS raw sheep’s milk

meat |

SALAME GENTILE | FINOCCHIONA | JAMÓN SERRANO

| soups & salads |

draper valley grilled chicken · 6 | grilled flank steak · 7 | grilled prawns · 9

SOUP san marzano tomato *or* sherry-mushroom · 7

QUINOA AND ARUGULA mixed quinoa, arugula, snap peas, pickled shallots, toasted almonds, parmigiano-reggiano and lemon vinaigrette · half 10/full 13

PURPLE CHOPPED romaine, bacon, avocado, hard-boiled egg, tomato, blue cheese, red onion and balsamic vinaigrette · half 10/full 13

BEET AND GOAT CHEESE baby spinach, mixed greens, braised chiodgia beets, laura chenel chèvre, toasted walnuts and walnut citronette · half 10/full 13

KALE CAESAR lacinato kale, romaine, multigrain croutons, grana padano and caesar dressing · half 10/full 13

CRANBERRY CHICKEN pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette · half 11/full 15

| sandwiches |

served with a choice of mixed green salad or hand-cut fries
substitute sweet potato fries, soup or specialty salad · 4

BLTA bacon, green leaf lettuce, tomato, avocado and red pepper mayo on ciabatta · 14

CRISPY FREE-RANGE CHICKEN mama lil’s peppers, pickles, slaw, mama lil’s aioli on a brioche bun · 15

ROASTED TURKEY crispy bacon, havarti cheese, tomato, avocado and chipotle aioli on multigrain · 15

LOBSTER ROLL maine lobster, celery, shallot, iceberg lettuce and lemon-cayenne aioli on toasted new england-style bun · 19

GRILLED CHEESE gruyère and caramelized onions on toasted levain · 13

MIXED GRAINS AND MUSHROOM VEGGIE BURGER smoked cheddar, arugula, tomato, pickled red onion and herb aioli · 15

***ANDERSON RANCH LAMB BURGER** marinated cucumber, pomodoraccio tomato, olive tapenade and feta-yogurt spread · 17

***SMOKED CHEDDAR CHEESEBURGER** creekstone beef, smoked cheddar, grilled red onion, lettuce, tomato, pickle and spicy aioli · 16 | *add bacon · 3*

lunch combo

any two items · 15

SOUP: san marzano tomato | sherry-mushroom

SALAD: quinoa & arugula | purple chopped kale caesar | beet & goat cheese

SMALL SANDWICH: blta | roasted turkey | brie, apple & arugula

PIZZETTA: gorgonzola fig | nettle and artichoke marinated chicken | margherita

| bowls |

NORMANDY-STYLE SEAFOOD STEW halibut, penn cove mussels, bacon, potatoes, mustard, tarragon and cream · 18

MOROCCAN CHICKEN green olives, lemons, fennel, chickpea ragoût and pomegranate molasses · 15

VEGETABLE HASH roasted cauliflower, sweet potato, le puy lentils, braised greens, fire roasted tomato sauce, poached egg and breadcrumbs · 15
add draper valley farms grilled chicken · 6 or grilled prawns · 9

| pizzas |

MARGHERITA fresh mozzarella, torn san marzano tomatoes, basil, olive oil and sea salt · 14

GORGONZOLA FIG caramelized onions, poached figs, crushed walnuts, fresh rosemary and garlic oil · 15

NETTLE AND ARTICHOKE roasted garlic cream, fontina and lemon zest · 15

MARINATED CHICKEN caciocavallo cream, preserved meyer lemon, calabrian chile and basil · 15

| pastas & mains |

LACINATO KALE PESTO PASTA garganelli, hazelnut breadcrumbs, pecorino romano and lemon zest · 19 | *substitute gluten-free pasta · 3*
add draper valley farms grilled chicken · 6 or grilled prawns · 9

SPRING VEGETABLE PASTA maltagliati, roasted carrots, maitake mushrooms, english peas, fresh sheep’s cheese and english pea emulsion · 21 | *substitute gluten-free pasta · 3, add draper valley farms grilled chicken · 6 or grilled prawns · 9*

MAINE LOBSTER BAKED MAC AND CHEESE cavatappi, creamy gruyère sauce and truffled breadcrumbs · small 18/large 28

SPICY PRAWNS AND FRITES hand-cut fries and spicy garlic-herb butter sauce · 17

DUNGENESS CRAB CAKES yukon gold potatoes, celery, pickled red onion, fresno chile and remoulade · 22

| beverages |

HOUSEMADE SHRUBS · 5
fresh, seasonal sodas

FOUNTAIN SODA coke, diet coke, sprite and lemonade · 3.5

SPARKLING WATER san pellegrino (500ml) · 4.5

ICED TEA barnes & watson traditional black · 3.5

FRENCH PRESS COFFEE caffè vita bistro or decaf · small 5 | large 8

BARNES & WATSON LOOSE LEAF TEA · 3.25
classic earl grey | apricot | star spangled | berry white | genmaicha | tropical rooibos

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.