

Lunch



Menu

“The Works” Mixed Green Salad
Sprinkled with fresh veggies,
Pumpkin and Sesame Seeds
and a Balsamic Vinaigrette
\$9

Add an Organic Grilled Chicken Breast
\$14

Fall Salad
Mixed Greens, Sliced Pears,
Dried Cranberries,
Spiced Pecans, Pt. Reyes Blue Cheese
and Balsamic Vinaigrette
\$11

Add an Organic Grilled Chicken Breast
\$16

Bloomsdale Spinach Salad
With Berkshire Bacon, Olive Oil Croutons, Toasted Sunflower Seeds,
Goat Cheese, Dressed with Stoneground Mustard Vinaigrette
and topped with a Poached Egg
\$11

Add an Organic Grilled Chicken Breast
\$16

Spring Flatbread
Creamy White Sauce, Sautéed Green Garlic,
Grilled Chicken, Walnuts,
Lemon Zest and Red Witch Cheese
With Arugula Salad on the Top
\$15

Puff Pastry Tomato Tart
A crispy Puff Pastry shell filled with
a Crème Fraiche and Gruyere Cheese cream,
Roasted Tomatoes, and Bacon,
Topped with a Poached Egg
\$12

Pan-Seared Salmon
Served over warm braised Cannellini Beans with
Mirepoix and savory Italian-Style Salsa Verde
\$15

Salsa Verde Pork
Slow cooked, pull-apart pork,
Seasoned with Grilled Tomatillo and Cilantro Salsa,
Served Over Black Beans,
Topped with a Poached Egg
Served with warm white corn tortillas
\$15

Ham and Cheese Panini
Applewood Smoked Pork and Gruyere Cheese
With a Dijon-Brie spread on Rosemary Bread
Served with a Mixed Green Side Salad
\$13

Grilled Chicken Sandwich
Made with Organic Chicken, Lemon Aioli,
Roasted Pascilla Peppers,
And Fiscallini Cheddar Cheese on a Ciabatta
Served with a Mixed Green Side Salad
\$15

Our Half Pound Burger
With Sautéed Onions, Lemon Aioli,
and Spinach Pesto
Your choice of white Cheddar or
Pt. Reyes Blue Cheese,
Served with Oven Roasted Steak Fries
\$14

Please allow extra time for well done

Side Mixed Green Salad \$6

Side of Bread and Butter \$2

Split Orders \$2