

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

Please Call for our Soup Flavor

\$9-\$10

Add a Mixed Green Side Salad

\$5

Puff Pastry Tomato Tart

A crispy Puff Pastry shell filled with
a Crème Fraiche and Gruyere Cheese cream,
Fresh Tomatoes, and Bacon,
Topped with a Poached Egg

\$12

Pan-Seared Salmon

With a Pomegranate Glaze
Served with our Quinoa Salad

(With Butternut Squash, Gala Apples, Grilled Red Onions,
Golden Raisins, Italian Parsley and an Apple Parsley Dressing)

\$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