

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

Steak Salad

With Baby Beets, Grilled Corn, Thinly-sliced Flank Steak, Chives, and Green Siracha
Finished with a pinch of Maldon Salt
\$10

Our Summer BLT

Heirloom Tomatoes, Beelers Bacon, Lemon Aioli and Basil
Served on a warm Ciabatta Bun
With our Grilled Corn Salad
\$14

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 an Orange Miso Glaze
Served with our Quinoa Salad
(With Cucumbers, Tomatoes,
and Scallions With a Lime Mint 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