



Lunch Menu

Tomato Soup (V) \$13

Topped with Housemade Croutons

"The Works" Mixed Green Salad \$14

Tossed with fresh veggies, Pumpkin
& Sesame Seeds
and Balsamic Vinaigrette

Fall Salad \$16

Mixed Greens, Sliced Pears, Dried
Cranberries, Spiced Pecans,
Pt. Reyes Blue Cheese

Spinach Salad \$16.50

Spinach tossed with Bacon Bits, Sunflower Seeds,
Goat Cheese, Croutons and Stoneground Mustard Vinaigrette
And topped with a Poached Egg

Add Protein to a Salad

Add a Grilled Chicken Breast \$8
Add Grilled Salmon \$11
Add Glazed Salmon \$13
Add Flat Iron Steak \$11

All Sandwiches are served with your choice of:
mixed green salad, lunch potatoes, or fresh fruit (+\$1)

B&T \$21

Bacon, Mixed Greens, and Tomatoes,
With Aioli on a French Roll

Tri Tip Philly \$21

Marinated Tri Tip, a Bell Pepper, Onion,
Pascilla mix, tossed with melted Oaxaca
Cheese on a Sweet Roll

Grilled Chicken Sandwich \$21

Made with a Grilled Chicken Breast,
Aioli, Roasted Pascilla Peppers,
And Fiscalini Cheddar Cheese
on a Ciabatta

Quiche of the Day \$18.50

Served with a Mixed Green Side Salad
Topped with Sour Cream

Pomegranate Glazed Salmon \$21.50

Served with our Fall Quinoa Salad
(With Butternut Squash, Toasted Pecans,
Fuji Apples, Grilled Red Onions, Golden Raisins,
Italian Parsley and Apple Dressing)

The Cuban \$21

Black Forest Ham and Carnitas
pressed with Gruyere Cheese
and a Dijon Tartar Spread
on a Sourdough Baguette

Open Face Tuna Melt \$19

Topped with Cheddar Cheese
on a slice of Grilled Sourdough

Classic Cheeseburger \$20

Half Pound Burger with American Cheese,
Tomatoes, Mixed Greens, Sriracha Mayo
Add Bacon \$2.50 (per slice)