



Lunch

Chef
F.J Villalobos

Small Plates

Daily soup (please inquire) 5

Four Cheese Macaroni truffle oil, seasoned bread crumbs 8

Ahi Tartare avocado panna cotta, cucumber radish salad 13

Steak Tartare olives, garlic, shallots, lemon, quail egg 11

Crab Cakes sweet chili sauce, basil aioli 12

Short Rib Tacos corn tortillas, vegetable escabeche, cilantro-lime crème, goat cheese 12

Salads

Legume chick pea hummus, marinated fava beans, sautéed haricot vert 8

Heirloom Caprese burrata mozzarella, thai basil, aged balsamic gelée and olive oil 9

Spinach warm balsamic, quinoa, egg, bacon, parmesan 9

Organic Baby Greens blue cheese vinaigrette, apples, hazelnuts 7

add grilled chicken 4 grilled salmon, butterfish or steak 5

Sandwiches *All sandwiches & burgers accompanied by salad or roasted potatoes.*

Smoked Salmon Rillettes spinach, preserved lemon, mascarpone yogurt, deli roll 10

BBBT bacon, burrata, basil, tomato, ciabatta 8

Muffaletta coppa, salami, prosciutto, olive tapenade, fontal caravaggio, mustard, milk bun 10

Grilled Chicken bacon, lettuce, tomato, basil aioli, sourdough 9

Truffled Egg and Cheese turkey, bacon, lettuce, tomato, onion, basil aioli, sourdough 9

Griddled Hanger Steak arugula, brie, caramelized onion aioli, ciabatta 10

add sautéed onions & mushrooms 3

Burgers *All burgers served on Acme milk bun.*

The Greek cucumber, eggplant, lemon-dill yogurt, chevre 12

California avocado, white cheddar, cilantro-banana aioli 11

Fig & Forties fig compote, roaring 40s bleu, sdt aioli 12

Sides

Nuts cashews, pecans, and marcona almonds 5

Olives cerignola, amfissa, castelvetro 5

Roasted Potatoes 4

Baguette & Balsamic olive oil, shallots 2





Dinner
4pm daily

Chef
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Thank you to
all of our
local farmers,
bakers,
roasters,
breweries and
wineries.
Thank you for
joining us.



Trio of Bruschetta (Choose three) 9

- Fuji apples, applewood smoked bacon, blue cheese, spiced honey
- Roasted eggplant and Laura Chenel Chèvre
- Mushroom confit, caramelized onion béchamel
- Smoked mozzarella, sun-dried tomatoes, toasted walnuts, garlic and basil
- Salami, olive tapenade and Laura Chenel Chèvre
- Fig compote, blue cheese and toasted pecans
- Burrata Mozzarella, aged balsamic reduction and sea salt

Artisanal Cheese Plate Served with French baguette, roasted nuts, and apricot-fig compote

- Pilota (sheep & cow) 5
- Roaring 40s Bleu (cow) 5-
- Tour de Marze Brie (cow) 4
- Grafton Vermont White Cheddar (cow) 4
- C.G. Midnight Moon (goat)-5
- Laura Chenel Chèvre (goat) 4 *All of the above-24*

Charcuterie including each of the following (serves two - 11... serves four - 20)

- | <i>Meat</i> | <i>Accoutrements</i> |
|-------------------------|----------------------|
| -Zoe Finocchiona Salami | -Laura Chenel Chèvre |
| - Hot Capicola | -Whole grain mustard |
| -Rillettes of pork | - Sherry onions |
| -La Quercia Prosciutto | - Comichons |
| -House smoked salmon | |

Daily soup (please inquire) 5

Mixed Nuts with cashews, pecans and marcona almonds 5

Mixed Olives marinated in olive oil, shallots and orange zest 5

Four Cheese Macaroni with truffle oil and seasoned bread crumbs 8

Ahi Tartare with spicy ginger dressing, avocado panna cotta with cucumber radish salad 13

Duo of Steak Crudo beef tartare & beef carpaccio 11

Crab Cakes white corn battered with sweet chili sauce and basil aioli 12

Heirloom Caprese Burrata Mozzarella, thai basil, aged balsamic gelée and olive oil 9

Organic Baby Greens with sherry-blue cheese vinaigrette, fuji apples, and toasted hazelnuts 7

add grilled chicken 4 add grilled salmon or butterfish 5 add grilled hanger steak 5

58 Organic Chop Salad romaine hearts, turkey, artichokes, salami, olives, pine nuts, goat cheese and creamy horseradish dressing 9

Roasted Pork Potato Salad pork shoulder, green chili & tomatillo sauce 11

Short Rib Tacos with corn tortillas, vegetable escabeche, cilantro-lime crème and goat cheese 12

58 Fig & Forties Burger with fig compote, Roaring 40s Blue Cheese, Acme Milk Bun 12

Seared Hanger Steak Sandwich with arugula, Tour de Marze Brie and caramelized onion aioli on

Acme Ciabatta 10 *Add sautéed onions & mushrooms 3*

Salt & Pepper Crusted Ahi with wild mushroom salad and spicy black bean sauce 13

Hawaiian Butterfish olive oil-cured with a Cerignola Olive, tomato, caper sauce on a polenta cake 12

Rocky Jr. Chicken Roulade hot capicola wrapped and manchego stuffed with haricot verts with sauce of ribollita 12

Grilled Flank Steak with roasted sweet corn, Fingerling Potatoes and chimichurri 12