



## Lunch

Chef  
F.J Villalobos

### Small Plates

Daily soup (please inquire) 5

Four Cheese Macaroni truffle oil, seasoned bread crumbs 8

Hamachi Tartare spicy thai chili dressing, avocado purée, jalapeño snow, grilled ciabatta 12\*

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

Crab Cakes sweet chili sauce, basil aioli 12\*

### Salads

Asparagus Salad lemon, olive oil, tarragon, dill, bacon, mustard foam 8

Cured Salmon Salad lolita rossa, arugula, capers, pine nuts, chèvre, balsamic vinaigrette 10\*

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.\**

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

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

Dry-Cured Ham and Cheese prosciutto, “mosto” jam, onion aoli, sourdough 8

Dungeness Crab Roll cilantro-garlic emulsion, thai chili sauce, butterleaf slaw, torpedo roll 13

House-Cured Salmon chèvre, oven-dried tomatoes, arugula, onion aioli, ciabatta 10

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*

Petite Niman Burgers (3) butterleaf lettuce, tomato, red onion, tomato aioli, baby bun 10

### Sides

Nuts cashews, pecans, and marcona almonds 5

Olives cerignola, amfissa, castelvetro 5

Roasted Potatoes 4

Baguette & Balsamic olive oil, shallots 2



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.