



LUNCH

monday thru saturday 11:30 - 2:30

artisanal dishes

feast of the olives

picholine, nicoise & lucques olives, fennel puree, wood fired flatbread 11.-

charcuterie

house made rilette, garlic sausage, whole grain mustard, house made marmalade 18.-

cypress grove bermuda triangle chevre

beet relish, toasted walnuts, mache salad 6.-

bleu d'auvergne

red onion marmalade, candied hazelnuts 6.-

abbay de belloc

royal blenheim apricot, marcona almonds 6.-

all three cheeses with accoutrements 17.-

truffle fries

crispy fries, parmesan, truffle oil 9.-

starters

crispy fried asparagus spears

tarragon aioli, meyer lemon 11.-

local organic mixed lettuces

crispy shallots, la bodega sherry vinaigrette 8.-

hearts of romaine & boquerones

cucumber, tapenade bruschetta, parmesan dressing 11.-

seasonal soup 8.-

oak hill farms arugula salad

house marinated bellwether farms crescenza, frisee, garbanzo beans, pickled red onion, preserved lemon vinaigrette 9.-

entrées

prince edward island steamed mussels

creamy sauvignon blanc broth, crispy fries 14.-

salmon croquettes

salmon & yukon gold potato cake, red pepper remoulade, frisee 11.-

bellwether farms ricotta gnocchi

roasted baby artichokes, spring garlic, shaved radish 16.-

chopped salad

iceburg lettuce, hobbs bacon, tomato, blue cheese, red onion, house made ranch dressing, eggs, crispy shallots 12.- add diced chicken 15.-

steak & truffle fries

bistro steak, horseradish crème fraiche, crispy fries 21.-

chicken caesar flatbread

warm chicken breast, romaine lettuce, cucumbers, parmesan dressing 12.-

fresh bay shrimp club

avocado, tomato, hobbs bacon, butter leaf lettuce, tarragon aioli choice of salad or crispy fries 14.-

forest mushroom pizza

laura chenel goat cheese, creamy garlic sauce, thyme 15.-

sirloin burger

dutch crunch roll, lettuce, red onion, cornichons, roma tomatoes 14.- add cheddar cheese .50-