

SALADS, SMALL PLATES, & TO SHARE

Bread \$9

Sourdough, strato whipped butter

House cut Fries \$10

Cut daily

Charcuterie & Cheese \$30

Chefs selection of meats and cheeses, mustard, olives, pickles, honey, sourdough

LaLuca, Sparkling Rose, Italy

Hummus \$12

pickled red onion, olives, pistachio & mint chili crisp, flatbread

Ilr Amato, Pinot Grigio, Friuli, Italy

Seasonal Soup \$10

Chefs creation, ask server for details

Caesar \$8/\$14

Baby lettuce, parmigiano reggiano, roasted garlic dressing, sourdough crouton

Cakebread, Chardonnay, Napa Valley

Fatttoush Salad \$8/\$14

Lemon herb vinaigrette, Campari tomato, cucumber, olives, roasted peppers, mint, crispy pita

Etneide, Sicily, Italy

Wedge \$10/\$18

Blue cheese, egg, bacon, herb buttermilk, pickled red onions, tomato

Schramsberg Mirabelle, Brut, California

Salad Additions

1/2 Grilled Chicken \$17 ,4 Grilled Prawns* \$18, Salmon* \$18

DESSERTS

Raspberry Chocolate Cake \$12

Lemon Blueberry Cake \$12

Honey Ricotta, Seasonal Fruit, Sourdough \$10

ENTREES

Verdure \$26 (Vegetarian)

zucchini, asparagus, Campari tomato, lemon jasmine rice

Matanzas Creek, Sauvignon Blanc, Sonoma

House Ground Ribeye Burger* \$20

Mustard & herb aioli, fontina, house made pickles, house cut fries, challah bun
Add applewood smoked bacon + \$4

Caymus The Walking Fool, Red Blend, Suisun Valley

Lemon Grilled 1/2 Chicken \$33

roasted red onion, pine nuts, arugula, flatbread

Familia Torres, Albarino, Rias Baixas, Spain

Tarragon & Honey Salmon* \$33

asparagus, grain mustard sauce creme, grilled lemon

Neyers, Chardonnay, Sonoma

Market Fish with Hazelnut Romesco* \$MKT

zucchini, crispy artichoke

La Fete Du Rose, Provence, France

Chefs Cut Steak* \$MKT

Ask server for details

Krup Brothers, Cabernet Sauvignon, Napa Valley

Pan Roasted Shrimp* \$33

calabrian chili & fennel butter, pickled peppers, persillade, goat cheese polenta

Scarbolo Ilr Amato, Pinot Grigio, Friuli Italy

Roasted Leg Lamb \$36

lemon jasmine rice, herb yogurt, pistachio & mint chili crisp

Juggernaut, Pinot Noir, Russian River Valley

Grilled Beef Short Rib \$36

Tamarind BBQ sauce, toasted peanut, cucumber & green tomato pickle, goat cheese polenta

Seghesio, Zinfandel, Sonoma

2 COURSE BUSINESS LUNCH \$38 PER PERSON

1ST COURSE CHOICE OF

CAESAR OR FATTOUSH / WEDGE OR SOUP +\$2

ENTRÉE CHOICE OF

TARRAGON & HONEY SALMON*, PAN ROASTED SHRIMP*, LEMON GRILLED CHICKEN

LEG OF LAMB OR GRILLED SHORT RIB +\$3

MKT FISH* OR CHEFS CUT* +\$MKT PRICE

ADD CHOCOLATE OR LEMON CAKE +\$8,

HONEY RICOTTA +\$6

• *Raw or undercooked food carries a risk of foodborne
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