



THE RESTAURANT | LUNCH

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	12
CITRUS FENNEL SALAD (V) local greens, confit kumquat, pistachio, chevre, blood orange vinaigrette	16
BRUSSELS SPROUTS SALAD (V) toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette	14
CARROT CUMIN HUMMUS (V) olive oil baked naan, shaved carrot, basil oil	14
BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini	15
SPINACH SALAD roasted grapes, warm balsamic dressing, crispy pancetta, crumbled feta	17
PAELLA head-on prawns, fragrant sofrito, spanish chorizo	18
CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie angels duck salami, prosciutto, spicy calabrese, local honeycomb fig orange jam	30

ENTRÉES

COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese, cranberries apple cider dressing, apples, bacon	19
LOCAL SWORDFISH meyer lemon, capers, crispy smashed potatoes, baby leek	32
SEARED SCALLOPS apple-yam puree, tandoori chickpeas, crispy kale	33
SEARED CHICKEN local root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce	26
MUSHROOM POT PIE (V) roasted wild mushrooms, sherry, winter herbs, flaky pastry	25
APPLE BACON GRILLED CHEESE neuske slab bacon, caramelized onions, gouda, frisée, tart apples whole grain bread	27
SHORT RIB oatmeal stout demi, winter vegetables, garlic olive oil potato puree	33

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian