

Lunch – Fall 2013

cheese and charcuterie

california cheese plate

(please see our daily cheese menu)

one / 6 three / 16 five / 25

espresso-molasses duck prosciutto

12 (gf)

jamon serrano 8 (gf)

coppa and lomo 10 (gf)

speck apples, organic arugula 12 (gf)

pork rillettes pickled mustard seed
crusty pan de oro bread 10 (gfo)

peppercorn chicken pate apple jelly
crusty pan de oro bread, mostarda 10 (gfo)

wine country picnic

pork rillettes, chicken pate, local cheeses
pickles, fruit, honey, mustards
whole wheat crisps 18 (gfo)

choose your own picnic 20 (gfo)

grilled flatbreads

fromage-a-trois goat, white cheddar
and blue cheeses 13

the spaniard manchego, piquillo peppers
jamon serrano, olives 12

crabby italian rock crab, vine-ripe tomatoes
spinach-ricotta cheese, red pepper flake 13

royale with cheese beef sausage, white
cheddar cheese pink peppercorn crema,
cornmeal fried onions 12

gaucho style chimichurri, lamb sausage
grilled onion, queso fresco, red wine reduction
13

...of the day changes daily or on the chef's
whim
(add a fried egg to any flatbread \$2)

sides / snacks

cebollas fritas (crispy onion fries)
house-made ketchup, pink peppercorn crema 6
(gf)

fried chili chickpeas 4 (gf/v)

citrus marinated olives 5 (gf/v)

basket of flatbread 4 (v)

pan con tomate 4 (v)

honey-chile walnuts 4 (gf/v)

pickled market vegetable trio 6 (gf/v)

side farm greens 4 (gf/v)

mini mac-n-cheese 5

*\$12 Corkage Fee per 750mL bottle
Carry-In Dessert Charge \$2 per person / Sales Tax 8%
18% service charge on parties of 6 or more*

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tapas: raw

morro bay oysters *(when available)*
sambal cocktail sauce, lemon, bloody mary
granita
1/2 dozen **15 (gf)** 1 dozen **27 (gf)**

wild fish ceviche red onion, cilantro,
tomato
avocado, lime, jalapeño, corn tortilla chips **13 (gf)**

poke tuna soy sauce, green onion, basil, chili
furikake, miso-lemon sorbet, prawn crackers **14**

scallop crudo coconut milk, cucumber
hot pepper, cilantro, red onion, hibiscus **15 (gf)**

raw sampler **24**

*Warning: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food borne illness, especially if you have a medical condition.*

tapas: vegetarian

meze smoked paprika hummus, red quinoa
tabbouleh
tzatziki, marinated olives, flatbread **12 (gfo/vo)**
smoked paprika hummus grilled flatbread
5 (gfo/v)

black bean and avocado fritters
paprika salt, lime crema **5 (gf/vo)**

stuffed piquillo peppers herbed goat cheese,
basil oil red wine reduction, seasoned breadcrumbs **6 (gfo)**

local spuds crispy heirloom potatoes
marinated olives, sambal rouillé **7 (gf/vo)**

tapas: seafood and meat

calamari lightly fried and tossed in sambal
rouillé
honey, piquillo peppers, cilantro and lime **12**

manila clams coconut-tomato curry, cilantro,
lime **14**

chorizo stuffed dates bacon wrapped **5 (gf)**

roast chicken empanadas sweet onion,
cilantro
queso fresco, black bean sauce **8**

garlic-pepper pork belly buns
guajillo hoisin, apple kimchee **9**

salads

farm lettuce citrus-herb vinaigrette, red
onion
fennel, market vegetables, rosemary-chili walnuts
7 (gf/v)

grilled heart of romaine blue cheese
cream
whole wheat crisps, balsamic reduction **10 (gfo/vo)**

autumn kale reconstituted raisins
red onion, chili spiked pepitas, cauliflower
seasoned breadcrumbs, lemon, olive oil **9 (gfo/v)**

spice roasted beets herbed goat cheese
mousse
arugula, chili-walnut honeycomb, citrus coulis
10 (gf)

apple cobb hard cooked egg, tomato
jamon serrano, big rock blue cheese
avocado, apple-mustard dressing **11 (gf)**

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sandwiches and wraps

served with choice of farm greens salad or soup of the day

luna burger 8oz natural beef, sweet onion aioli, tomato, lettuce, cracked pepper brioche roll, pickles
white cheddar or blue cheese **15** *(gfo)*

open faced pastrami aged white cheddar grilled onions, aioli, toasted whole wheat bread **14**

quinoa vegetable burger caramelized onions aioli, lettuce, tomato, cracked pepper brioche roll
white cheddar or blue cheese **13** *(gfo/vo)*

achiote chicken salad lettuce, onion tomato, dried summer fruit, cilantro lime, cracked pepper brioche roll **14**

chimichurri skirt steak dip piquillo peppers lemon aioli, manchego cheese, chimichurri baguette, paprika jus **16**

cuban press aioli, mustard, braised pork jamon serrano, sheep's milk gouda, pickles, baguette **14**

grilled ground lamb gyro tzatziki, farm lettuce
tomato, pickled onion, grilled flatbread wrap **13**

chorizo meatball onion-pepper piperade walnut romesco sauce, manchego cheese
pan de oro bread **14**

blue crab po'boy avocado remoulade farm lettuce, tomato, shaved onion
hot sauce, pickles, baguette **15**

roasted vegetable and olive melt avocado pesto arugula, sheep's milk gouda,
pan de oro bread **12**

coconut milk crepes carrots, radish, onion, cilantro
basil, mint, microgreens, ginger-chili sauce **10**
(gf)
add pork belly for 3

soup and salad today's soup with pan de oro bread and farm lettuce salad **9**

lunch plates

grilled tuna tataki taco salad brown rice, citrus-soy sauce, crispy rice paper shell
cucumber salad, kimchee, spicy cabbage slaw **14**
(gfo)

sweet onion pupusas el salvadorian-style griddled corn
quesadillas filled with sweet onions and queso fresco
spicy cabbage slaw, cumin black beans **10** *(gf)*
add braised pork for 3

cheesy mac white cheddar fonduta caramelized onion, seasoned breadcrumbs **10**
add crab 3 add chorizo or smoked bacon 2

crab ravioli spinach-ricotta, mascarpone basil oil, thyme roasted tomato sauce **16**

*(gf)-gluten free (v)-vegan
(vo)-vegan option available
(gfo)-gluten free option available*