

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

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)**

calamari lightly fried and tossed in sambal
rouillé

honey, piquillo peppers, cilantro and lime **11**

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

roast chicken empanadas sweet onion,
cilantro

queso fresco, black bean sauce **8**

garlic-pepper pork belly deep fried egg
maple-sherry gastrique **8**

cheese and charcuterie

local 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)

sides / snacks

cebollas fritas (crispy onion fries) 6 (gf)

pickled market vegetable trio 6 (gf/v)

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)

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

arepa benedicts

crispy venezuelan corn cakes

served with crispy herbed potatoes and cornbread muffins

house-made chorizo manchego 13 (gf)

grilled greens avocado pesto **12 (gf)**

blue crab vine-ripe tomato, basil-spinach ricotta **15 (gf)**

three egg omelets and scrambles

*served with crispy herbed potatoes and cornbread muffins
white cheddar is included / choice of any **two** fillings*
spinach, tomato, sweet onion, raw red onion, avocado
basil, crispy oysters, hot pepper, piquillo pepper
olives, pork belly, braised pork, smoked bacon, chorizo
blue cheese, goat cheese, cheddar cheese **12 (gf)**
each additional item 1 / egg whites only 2

breakfast plates

luna french toast custard soaked and baked
house made dried fruit bread, caramelized strawberry
syrup, mascarpone **12 kids 8 (with whipped cream)**

quinoa waffles (*your choice of any two toppings*)
chili-rosemary walnuts, avocado, strawberries
whipped cream, mascarpone, fried chicken
market berries, deep fried eggs, smoked bacon
pork belly, goat cheese, cheddar cheese **14**
additional items 2

two egg breakfast with your choice of
smoked bacon or chorizo, crispy herbed potatoes
market fruit **12 (gf) kids 8**

fried egg sando avocado, pastrami, sambal aioli
tomato, lettuce, crispy onion strings
cracked pepper-herb roll, crispy herbed potatoes **10**

mission steak & eggs grilled skirt steak
two "fried" eggs, chimichurri, avocado
soft white corn tortillas **15**

pan fried chilaquiles corn tortillas, fried
eggs
cilantro, onion, salted radish, hot chili sauce
queso fresco **10 (gf/vo)**

gallo pinto pan-fried black beans, brown rice
fried eggs, cilantro, avocado, pico de gallo
white corn tortillas **11 (gf/vo)**

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 pizetta \$2)

brunch sides

smoked bacon 4

house made chorizo 4

crispy herbed potatoes 3

market fruit bowl 4

cumin black beans 1.50

avocado 1.50

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)**

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)*

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

roasted chicken salad lettuce, onion, dried summer fruit, chipotle, cilantro
lime crema, 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**

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*

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

\$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